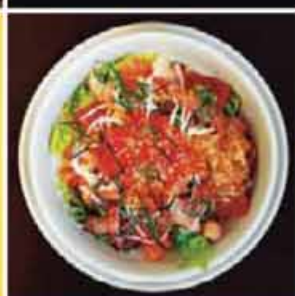
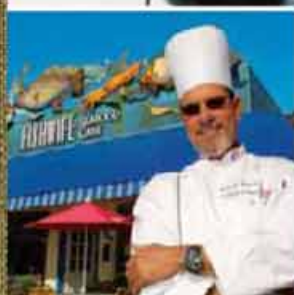
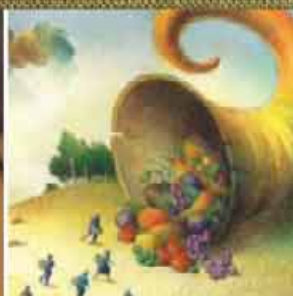
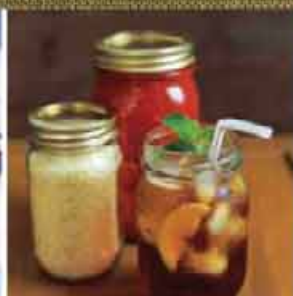
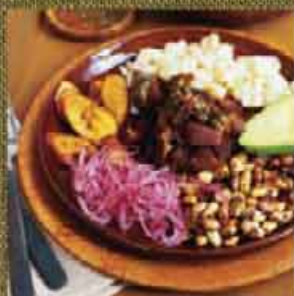


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Even though it is lower in sodium and fats, Grana Padano offers more flavor—not less—than many other varieties of cheese. That makes it perfect not just for Italian dishes but for a medley of international recipes.

With a nutty, intense flavor nurtured by millennia-old methods, Grana Padano is wonderful melted in risotto, shaved over carpaccio or sliced and served with flavorful bread. Enjoyed by people around the Mediterranean for more than a thousand years, Grana Padano is being used by inventive chefs in everything from fusion to basic American dishes.

When the monks of the Chiaravalle Abbey decided to settle in the Po River Valley around 1000 A.D., the area was a swampy marshland alternating with woods—not an ideal place for cows to graze. The monks cleared the woods and started to raise cattle and soon found themselves with more milk than they could drink. The solution? Transform the excess milk into a cheese that could mature for months—even years—only improving over time, so took it on board ships when they traveled. That cheese, Grana Padano, became one of Italy's most prized culinary offerings. Today's Grana Padano is made by the very same meticulous methods, and with the same delicious result.

The unique flavor and deep aroma are largely the result of the cows' strictly regulated diet of fresh hay and fodder, which includes alfalfa and maize. It takes 16 quarts of milk to make one kilogram (2.2 pounds) of Grana Padano; that explains the intense flavor and rich mouth feel.

Over the centuries, production spread to outlying areas. Today, Grana Padano is made in Northern Italy, in the regions of Lombardia, Piedmont, Veneto, Emilia-Romagna (Piacenza), and Trentino (Trento). Amazingly, the production method remains very much the same as that used by the monks a thousand years ago.

To protect their cheese, the producers formed a consortium in 1954. A year later, Grana Padano was granted DOC (Denomination of Controlled Origin) status. In 1996, Grana Padano was awarded the prestigious DOP status (Denomination of Protected Origin) by the European Union. The consortium now boasts about 184 producers, ripeners, and merchants of Grana Padano joined by a common goal—to preserve the rich heritage and true identity of this ancient cheese and to monitor every aspect of its production.

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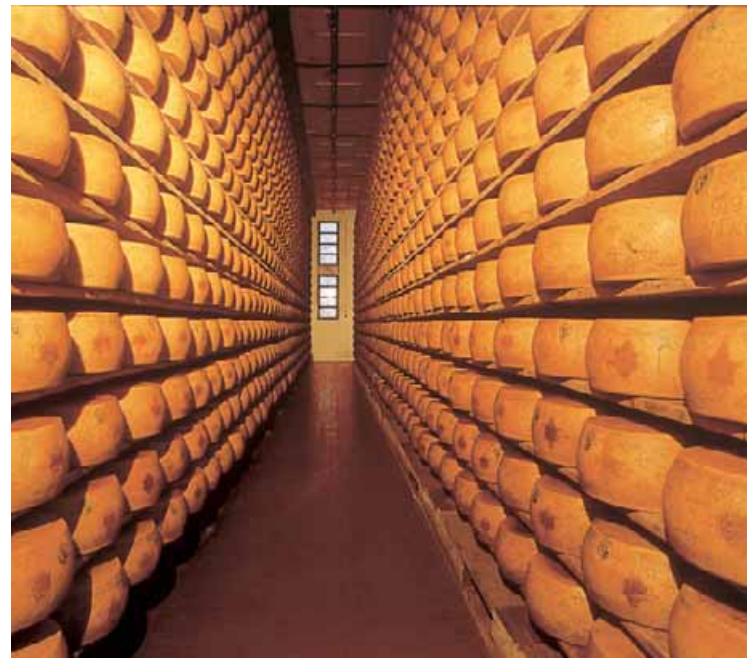
The consortium employs craftsmen who check each wheel of this classic cheese before it's sent to market — not a spot check of representative wheels but every single wheel. Wielding a small metal hammer and a needle, they begin by tapping the entire surface of each wheel with the hammer to detect any hollow spots, which would automatically disqualify the cheese. Next they use the needle to pierce the wheel, examining the aroma, taste, and perfume of the bits of cheese that cling to the needle. If the wheel of cheese passes these two rigorous tests, it's official. The wheel's golden-yellow rind is stamped with the diamond-shaped Grana Padano symbol, an assurance to consumers that the cheese they are buying is the genuine product.

These symbols are your guarantee that the cheese you're bringing to your table is the same as the product that won the hearts of generations of Italian chefs. Three stamps are awarded to the wheels. First, there is a four-leaf clover symbol with the letters DOP. Second, diamond shapes marked "Grana" and "Padano" are stamped into the rind. And finally, a large quality seal, also marked "Grana Padano," is stamped into the rind.

Grana Padano is a standout nutritionally as well. Even though it is lower in sodium and fats, Grana Padano offers more flavor—not less—than many other varieties of cheese. That makes it perfect not just for Italian dishes, but for a medley of international recipes—chiles rellenos stuffed with butternut squash and Grana, rotolini of roasted salmon coated with Grana Padano and pistachios—and more basic fare. Grana Padano makes ordinary individual macaroni and cheese casseroles extraordinary, and it's positively inspired when paired with a fire-grilled American burger.

Grana Padano connects your everyday meals with a thousand years of culinary excellence. Taste, health, and tradition have made it the favorite hard cheese of Italy, and it will become your favorite, too.

Grana Padano reflects the heritage, quality and flavor developed during ten centuries of cheese making.



A De'Longhi Magnifica espresso machine is the central focus, positioned on a dark wooden countertop. The machine is silver and black, with the 'De'Longhi' logo and 'MAGNIFICA' text visible. A dark mug is placed on the drip tray, and steam is rising from the spout. The background features a rustic kitchen with dark wood cabinets, a wooden pillar, and a wooden chair with a bowl of red fruit on it. The lighting is warm and focused on the machine.

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SPECIAL ISSUE

The SAVEUR 100

We'll eat and drink, have fusion fun and chocolate cookies, mix martinis and sip rich red wine, fix our grill, write a poem on the fridge, read a vintage cookbook, eat pizza in Phoenix and dan bing in Taiwan... SAVEUR 100, here we come!! PAGE 42



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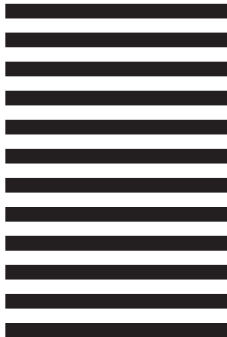
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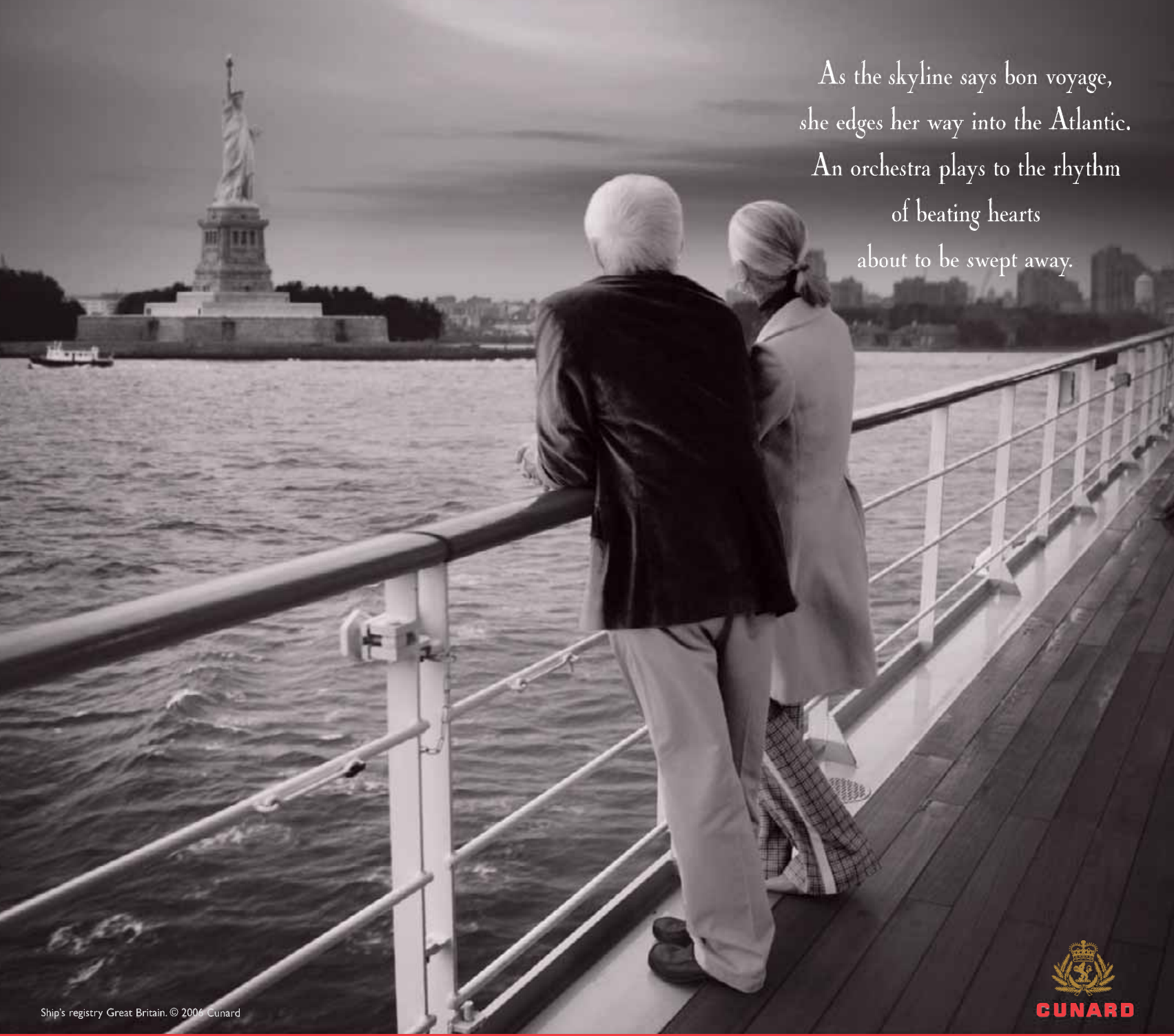
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FIRST

The Power of the 100

Little did we know how seriously people took our annual compendium

TWO YEARS AGO we included in our annual SAVEUR 100 issue a modest little quarterly newsletter called *Edible Ojai*, published in the Southern California coastal valley community of that name by food-loving graphic designer Tracey Ryder and photographer Carole Topalian. Hailing it for its “articles about local farmers and farmers’ markets, articles *by* local farmers, profiles of produce”, and more, we proposed that “it might very well be a model for regional food-themed publications everywhere”. Boy, was it ever.

“Within 24 hours of [the issue’s] hitting newsstands,” Ryder wrote to us early last year, “we began receiving e-mail from people all over the country asking us to help them start similar newsletters....” Obviously having realized that they were onto something, Ryder and Topalian responded by founding an organization called Edible Communities, complete with website (www.ediblecommunities.com), to help others set up newsletters supporting “local farmers and farmers’ markets”, regional foods, and such. Then they brought Steve Hock—an entrepreneur whose father, Dee, developed the Visa card—on board to create a viable business structure for them. Today there are 18 quarterly *Edible* newsletters, ten in California and the rest as far afield as Minneapolis–St. Paul, Cape Cod, and Charleston, South Carolina—and more than a dozen other ones in the

planning stages, including one in London.

In *this* edition of the SAVEUR 100, you’ll encounter more of the usual—which is to say the same kinds of quirky, highly personal, often unexpected editorial choices that have made this annual feature of the magazine so eagerly anticipated. Please note, though, that this is not a list of “bests”; the numbers we assign are an organizational device, not a ranking. What it is is simply a considered roster of people, places, and things that those of us

who work here (and a few of our trusted outside contributors)

appreciate and enjoy—from a line of boutique blended whiskies (#20) to an innovative Spanish restaurant in Don Quixote country (#78), a pioneering California wine writer still going strong at 93 (#30), a chain-store birthday cake (#25), a Taiwanese breakfast treat (#21), an Istanbul chef who is popularizing regional Turkish food culture (#28), and an innovative take on the Philly cheese steak (#68).

Among our five-score entries you’ll also find plenty of undiscovered pleasures, not much better known to the world at large today than *Edible Ojai* was two years ago: a postage stamp-size Parisian bistro (#33), a tapas bar with an Irish accent (#47), a website celebrating packaged condiments (#88), a change purse you’ll be tempted to drink coffee from (#8), some dry Austrian white wines even your most bibulous buddies aren’t likely to know (#48).... Don’t blame us if, in a couple of years, there are 18 more of any or all of these around. We’re just doing our thing.

—COLMAN ANDREWS, *Editor-in-Chief*



An assortment of *Edible* newsletters, above.

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FARE

Comforts and Conveniences from the World of Food, plus One Good Bottle, Agenda, and More

AGENDA

JANUARY

13–22

NIAGARA ICEWINE FESTIVAL

Niagara on the Lake
Ontario, Canada

The process of making ice wine was devised in Germany in the late 1700s, but today the biggest producer of that specialty is Canada. During the winter months, grapes are plucked frozen from the vine throughout Ontario; the juice that's pressed from the icy grapes yields a supersweet and fruity drink. During the 11th annual Niagara Icewine Festival, 20 Ontario wineries will serve their cool libations at massive outdoor ice bars. At the gala dinner, local chefs will prepare menus of game, pasta, shellfish, and desserts that pair perfectly with ice wine. Information: 905/688 0212.

JANUARY

15

Anniversary:

THE HERSHEY COMPANY

1894, Lancaster, Pennsylvania

The quintessential American candy was born when confectioner Milton Snavely Hershey decided to coat his caramels with a tasty chocolate shell. After producing chocolate-

draped caramels for six years, he chose to focus solely on chocolate and dubbed his new enterprise the Hershey Chocolate Company. He went on to create the now familiar milk chocolate bars and the bite-size Hershey's Kisses. Because Hershey utilized mass-production methods, the company was able to make what was once a posh treat affordable to all.



The Fabulous Baker Boys

Four friends from Belgrade believe everybody should have good bread

IN SPITE OF ITS MONIKER, Pain D'Avignon is about as French as Cape Cod—which, as it happens, is where the bakery was born (in Hyannis), in 1992. The founders were friends from opposing factions in the war-torn former Yugoslavia. As children, brothers Toma and Branislav Stamenkovic (Serb), Vojin Vujosevic (Montenegrin Serb), and Uliks Fehmiu (Albanian) shot marbles together behind their school in Belgrade. When they left the country at various times in the late '80s and early '90s, before the bitter civil wars, they settled in the United States in search of opportunity. What they found were shelves of mass-produced bread laden with preservatives and lacking in pretty much everything else.

Surprised to find that in this land of plenty homemade bread was often considered old-fashioned, the men—who had been planning to open a business of some kind together—decided to start



Baker Celso Cunha with pullman loaves of seven-grain light bread, top, at Pain D'Avignon's Hyannis bakery; above, co-owner Toma Stamenkovic in front of the bakery.



JANUARY

17

Birthday:

BENJAMIN FRANKLIN*Boston, Massachusetts*

Ben Franklin was well known as an inventor and statesman, but he was also one of America's first foodies. Franklin introduced crops to the colonies ranging from rhubarb grown from Scottish seeds to soybeans from Asia. He also campaigned to give the native wild turkey the status of national bird, calling the bald eagle a "rank coward". After inventing the lightning rod, he experimented with it as a means of tenderizing poultry. Although he shocked himself, he boasted of a succulent bird.

JANUARY

20-29

MENDOCINO CRAB AND WINE DAYS*Mendocino, California*

The rugged coastal county of Mendocino is as famous for its dungeness crab as it is for its wines, and locals and tourists gather to savor both at Mendocino Crab and Wine Days. Along with eating freshly steamed crabs, visitors can meet with fishermen, take cooking lessons, and sample local wines. If they're feeling especially crabby, they can head over to the crab cake contest for a taste of the competitors. Information: 866/466-3636.

JANUARY

22

PIES ON PARADE*Rockland, Maine*

In honor of National Pie Day, the Historic Inns of Rockland, Maine, hold an annual tour. Revelers can walk from inn to inn, tasting both sweet pies, like blueberry, and savory, like lobster. Demonstrations cover everything from lattice pie crusts to apple pie cooked in a paper bag. Everyone goes home with a cookbook that includes recipes for the pies featured. Information: 877/762-4667.

**FOOD FOR THOUGHT**

"I am a great eater of beef, and I believe that does harm to my wit."
—WILLIAM SHAKESPEARE; TWELFTH NIGHT

a bakery. Although they were all food lovers, they had no training as bakers, so they researched traditional bread-making methods and learned the rest on the job. Toma, who now runs the Hyannis bakery with Vojin (the others oversee

a wholesale branch in Long Island City), made it a personal mission to bring old-world bread to his adopted homeland. "People should have good bread every day of their lives," explains Toma.

Pain D'Avignon now produces thousands of loaves a day in more than 20 varieties—selling them to high-end restaurants and specialty stores throughout the Northeast. The bakery's cranberry pecan bread is lushly studded with tart dried cranberries and more chopped nuts than should be feasible in a single loaf. Its baguette is perfectly textured, with a toothsome crust. Even the bagels—made in the Jewish-traditional style—have real flavor and a satisfying

chewiness. The techniques for making the bread are authentically European, down to the use of rough-woven pieces of linen, called couches, to hold and shape the loaves while they're rising.

Having survived the no-carbs movement, the bakers believe that Americans are beginning to appreciate the difference between, say, a piece of hearty seven-grain and a spongelike slice that's been sitting on a supermarket shelf. But Toma and Vojin still dream of a day when Americans will know the pleasure of walking to the end of their street each morning for a fresh loaf of bread. (For information on Pain D'Avignon, see THE PANTRY, page 94.) —Amy Wilensky

Family Style

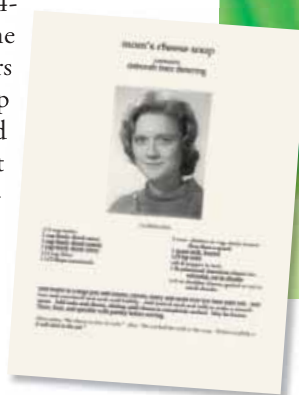
One-of-a-kind cookbooks deliver more than flavor

OF ALL THE WEDDING gifts I received two years ago, my most beloved was not a blender or a set of china but a cookbook containing recipes for mashed-up pears, tortilla soup, spicy candied pecans, and cheese soup made with Velveeta. My two sisters and our mother, knowing that my new husband and I are avid (if amateur) cooks, had sent an e-mail to relatives all across Texas, where I grew up, requesting family recipes, and they responded en masse. The result, *Comfort Food: A Family Portrait in Recipes*, is a 74-page, full-color volume (put together by my sisters with the help of desktop publishing software and a few trips to a local print shop), whose yellow-and-white-striped cover encloses dishes, stories, and photos spanning four generations.

The book is about much more than food. My first browse through its pages felt like the discovering of an old family diary. There are photos from weddings, birthdays, and trips to the rodeo, retrieved



Detering Ranch pecans, above; left, a page from the writer's family cookbook showing a photo of her mother, Deborah Inez Detering, and her recipe for cheese soup.



from shoe boxes. The captions are based on almost forgotten recollections of places and people, like my

FARE

great-grandmother Minnie Pearl Hinton, who wowed “everyone” with her Southern chicken and dumplings and who loved the color red so much that she smoked red-tip Marlboros and regularly wore a red fur-fringed stole and red garters.

The book is also a chronicle of my family’s food history, as well as its culinary coming-of-age. I can follow how our tastes evolved with the availability of specialty ingredients, while knowing that some of my nearest and dearest still prefer canned string beans to fresh haricots verts. Some entries capture certain personality quirks, like “Pears”, a meditation inspired by my toddler niece Anna that instructs, “Chew it up, then dribble it out so it runs down your chin. Throw your sippy cup down. Repeat. Repeat. Repeat.”

RECIPE

Detering Ranch Pecans

MAKES 2 CUPS

The writer’s cousins Kit and Carl Detering—proprietors of the Hart & Hind Ranch in Rio Frio, Texas—often give friends these pecans as a holiday gift or offer them a bag of pecans in their shells, with a nut cracker and this recipe attached.

1 cup sugar
4 dried red chiles, preferably ancho
2 cups pecan halves
1/4 cup unsulfured molasses

1. Preheat oven to 250°. Combine sugar, chiles, and 1 cup water in a medium saucepan. Bring to a boil over medium-high heat, add pecans, stir well to coat evenly, and return to a boil. Reduce heat to medium-low and simmer for 10 minutes. Drain pecans, discarding liquid and chiles. Spread pecans in a single layer on a baking sheet and bake, stirring occasionally, for 45 minutes.

2. Transfer pecans to a medium mixing bowl, drizzle with molasses, and toss to coat. Return pecans to baking sheet, spreading in a single layer, and continue to bake, stirring occasionally, until pecans are very crisp, about 45 minutes. Allow pecans to cool completely, then gently scrape them off of the baking sheet using a metal spatula, breaking up any large pieces. Store in an airtight container.

Making Books

Using the tools of desktop publishing, nostalgic cooks and clan historians across the country have begun compiling cookbooks that preserve beloved family recipes and lore. For those who lack the time, energy, or expertise to undertake such a project themselves, there are several other ways to proceed.

Book designer Susan Hood will scan and reproduce recipes in their original form—you’ll see an accurate facsimile of the grease-stained recipe card in your grandmother’s handwriting—and then publishes them in oilcloth-covered-cookbook format. Custom cookbook websites also abound: for instance, www.heritagecookbook.com, which makes it easy for far-flung family members to submit recipes and photos online, to be compiled, indexed, turned into a book, and shipped directly to you and yours.

New York City-based food historian Francine Segal offers a class called “Create a Family Tree Cookbook”. UCLA Extension also gives a course in how to put together a cookbook. One family tome that came out of a recent class even went commercial: *Melting Pot Memories*, filled with Jewish recipes and anecdotes of life from shtetl to suburbs, became so popular among non-family members that the author, Judy Bart Kancigor, ended up selling 11,000 copies and signing with Workman Publishing to print an expanded, commercially available edition, due out in 2006. (For information on Susan Hood Design, www.heritagecookbook.com, the class with Francine Segal, and UCLA Extension, see THE PANTRY, page 94.) —S.P.S.

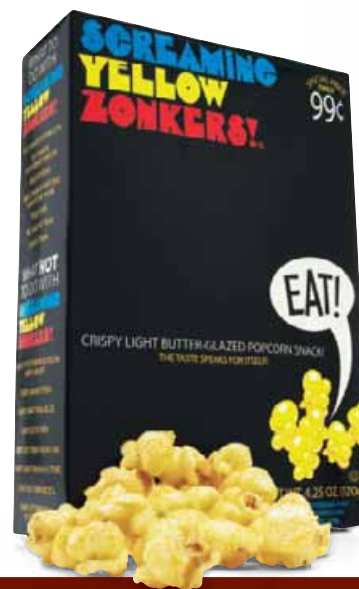


The cookbook is also intensely personal. In my case, it is the recipes from my mother—who ran the family’s real-estate business in Houston while raising us three kids—that make me misty eyed. Her health food-era raisin bran cereal muffins (slathered with lots of butter, of course) were as much a part of my growing up as my Judy Blume novels. Other dinner-table favorites from the 1970s and ’80s also make an appearance: Mom’s shrimp creole, corn bread dressing, and that creamy, carrotty, Velveeta soup, which was always served with soft Roman Meal bread and a green salad. To see the dishes on the page triggers many memories. Even now, I can almost smell the monkey bread baking as my sisters and I wove our macramé pot holders on the kitchen floor. And that’s what comfort food should be. —Shelley Pannill Stein

DON'T BOGART THOSE ZONKERS, MY FRIEND

They're baaaack, man...

So I walk into this Walgreens one day, and what do I see stacked on a display table near the front door but boxes and boxes of Screaming Yellow Zonkers. You know: the popcorn with the sweet, buttery coating that comes in black boxes with funny things written on them (“What to do with Screaming Yellow Zonkers!... Read to them... Dress them up and take them to the show...”). The stuff that was made, back in 1969, for the munchies. The ultimate stoner nosh. Was I having, like, a flashback or something? Lincoln Snacks, the company that makes them, doesn’t like to talk about the stoner-Zonkers continuum, of course. But its own promotional material asks, “When’s the last time you Zonked out? Blasted off to Zonkville?” And, er, the company was at one point owned by the Swiss pharmaceuticals firm Sandoz, the original manufacturer of LSD. Anyway, investigation reveals that Zonkers never really disappeared; they just sort of went out of fashion and got crowded off some shelves by newer foodstuffs. But now they’re apparently back in force—accompanied by a new version, Screaming Zebra Zonkers, drizzled with chocolate. Far out. —COLMAN ANDREWS



ONE GOOD BOTTLE

Chenin blanc makes extraordinary wine, dry and sweet and in between, in the French region of Vouvray, and a few California producers do something nice with it, too. But for a wine that’s both delicious and double-take inexpensive, it’s hard to beat **SIMONSIG CHENIN BLANC 2005 (\$9)**, from



South Africa’s Stellenbosch region. Chenin blanc does famously well in South Africa—the grape accounts for about 20 percent of all the plantings in the country—and this one is a jewel, ripe and aromatic, faintly pétillant, luscious (think apricot nectar), and only very slightly hot in the finish. Not a wine to fuss about; one to drink big, frosty goblets of. (See THE PANTRY, page 94, for a source.) —THE EDITORS

FEBRUARY

10-12

PAHIMIS COFFEE FESTIVAL

Amadeo, Philippines

Amadeo, in southern Cavite Province, calls itself "the coffee town of the Philippines" and hosts the annual Pahimis Festival (*pahimis* means thanksgiving in Tagalog) to honor the area's coffee harvest. Coffee producers offer samples of local blends, and vendors sell coffee-based products like candy and furniture made from coffee tree wood. No one should miss the festival's fashion show of "coffee wearables", in which locals don costumes bedecked with coffee leaves and berries. Information: 63/46/413 3010.

FEBRUARY

24-26

LA MOSTRA MERCATO DEL TARTUFO NERO

Norcia, Italy

For more than 50 years, citizens of the tiny town of Norcia, in the hills of the Valnerina in Umbria, have hosted this annual truffle show and market to celebrate their local bounty of *Tuber melanosporum*, the prized black truffle. Visitors can feast on dishes like spaghetti with black truffles and truffled lamb. Locals also sell their prized lentils, grown in the nearby Castelluccio Plain, and their legendary sausages and salamis. Information: 39/0743 82 4912.

FEBRUARY

25

FIESTA DAY

Ybor City, Florida

Ybor City is the historic Latin district of Tampa as well as the site of several cigar factories that once rolled Cuban leaf tobacco. In the late 1800s thousands of people immigrated from Cuba and Europe to work in the factories, and Fiesta Day is a tribute to the city's diverse ethnic heritage. Many former residents return for the Cuban bread, Spanish bean soup, and rich, strong café con leche on offer from local restaurants. Contests abound, including a flan-flinging competition; the person who throws the wobbly dessert the farthest is the winner. Information: 813/248-0721.

FARE

What? No Big Gulp?

In Taiwan, 7-Eleven makes gourmet food convenient

TAIWAN MUST HAVE the highest concentration of convenience stores per capita of anywhere in Asia and probably the world.

There's one on nearly every corner of every city on this bustling island of 23 million people—and with 4,010 units, 7-Eleven Taiwan dwarfs any other chain. And here, as I learned, 7-Eleven isn't just big; it's also innovative. Hungry en route to a meeting in Taichung, Taiwan, one day, I popped into a 7-Eleven expecting the Slurpee dispenser and nacho cheese pump found in stores in the United States. To my surprise, what I discovered were far more delectable offerings—like fresh Japanese oden (skewered snacks, including meatballs and fish cakes)

and a cauldron of eggs boiling in a mixture of red tea and Chinese five spices. I struck up a conversation with the proud store manager, who told me that

the company's hot-lunch campaign has been so successful that its competitors have imitated it—to the extent that the term *pien tang*, which once referred to lunch from a traditional street vendor, now refers primarily to a prepared lunch from a convenience market.

In addition to hot lunches, Taiwan's 7-Eleven stores sell all the requisite dishes for Chinese New Year feasts (this year the holiday falls on January 29). When they started doing so, in 2002, they realized that convenience-store New Year's fare was a radical concept in a culture that prizes freshness and home-cooked food on that all-important holiday—so, to begin with, they prepared a comparatively small order of only

10,000 complete meals, promoted them, and then sat back and waited. The entire inventory sold out in just ten days, and the following year sales nearly

FOOD FOR THOUGHT



"Eating too much meat gives you indigestion and evil thoughts make you eat too much meat."

—GERTRUDE STEIN, *WARS I HAVE SEEN*



A 7-Eleven store in Taipei's Zhongjheng District, one of many in Taiwan selling classic dishes 24 hours a day.



Georges Blanc

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tripled. The chain employs three locally famous chefs (including the former executive chef to the president of Taiwan) and two “wellness” consultants, who create healthful items as both gourmet set meals (composed of six to eight family-size dishes) and à la carte offerings. Among the selections are chicken soup with epiphyllum flowers and Chinese herbs, dried frog fat braised in coconut milk, lotus eel rice

cakes, and grilled pork hock with Brazilian mushrooms. Chinese medicinal ingredients are featured whenever possible, nothing is deep-fat-fried, and no preservatives are added. There is even a vegetarian set meal available (one of every seven Taiwanese is vegetarian).

As for the nacho cheese pump—well, I guess I’ll just have to stay home for that. —*Rich Lang*

BOOK REVIEW

From Fast to Foam

Three new books celebrate the lively evolution of Spanish cuisine

BY DIANE KOCHILAS

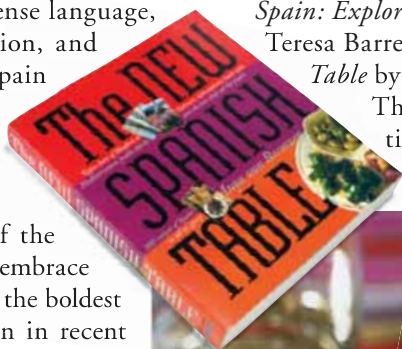
FROM MY PERCH here on the exact opposite side of the Mediterranean, Spain seems an ideal worth aspiring to. There are parallels in the histories of Greece and Spain—from Muslim influences to recent dictatorships and Olympic panegyrics. However, while Greece is more introverted because of its dense language, its geographical isolation, and its national character, Spain now shouts with joy to the outside world, sure-footed, innovative, and exciting.

I think it’s telling of the culture’s wholehearted embrace of change that arguably the boldest transformation in Spain in recent years has taken place at the most visceral level: at the table. And, of course, new books are emerging to document the country’s formidable new culinary landscape. Masters like Penelope Casas notwithstanding, one of the most notable books on the new Spanish food scene was the awe-inspiring *El Bulli* cookbook from Spain’s reigning culinary wizard, Ferran Adrià—a bible

of gastronomic alchemy by a chef, for chefs, but virtually incomprehensible to common cooks. Now three more-accessible works have come along that pay homage to Spanish cooking from different but complementary perspectives: *Tapas: A Taste of Spain in America* by José Andrés, *The Cuisines of Spain: Exploring Regional Home Cooking* by Teresa Barrenechea, and *The New Spanish Table* by Anya von Bremzen.

The iconoclastic and the traditional shine forth in chef Andrés’s book, which is a paean

to both his Spanish roots and his American adaptability. The recipes are simple and easy for home cooks to execute, and each contains one of the author’s tips, from advice on saving a separated aioli to useful hints on replacing obscure Spanish ingredients with those available in most American supermarkets. The book is organized in an unusual but sensible way: by ingredient—not just in broad categories like pork, chicken, and eggs. Mushrooms, peppers, citrus, and garlic and onions, for example, all get their own chapters. What I liked the most about this book is the skill with which Andrés bridges the technique gap between restaurant cooking and home cooking. Dishes such as rustic bread topped with dark chocolate, olive oil, and salt (so un-



METHOD

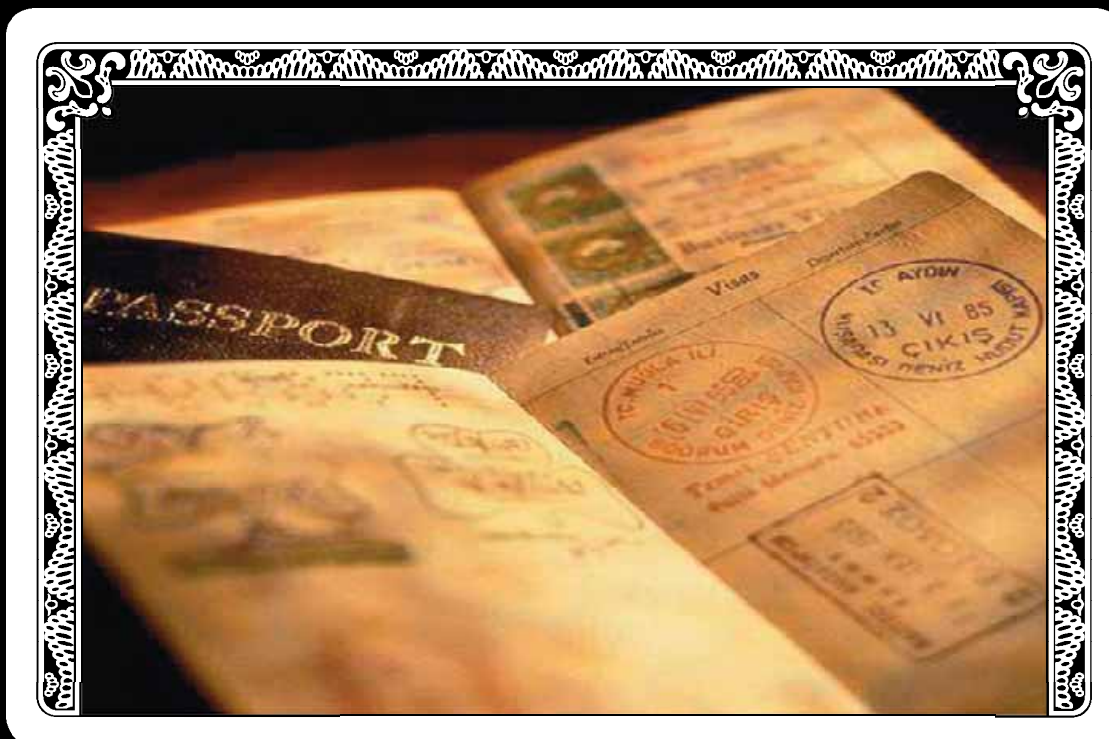
Gildas

(Basque Skewers)

This method is based on one in Anya von Bremzen’s *The New Spanish Table*. Said to have been invented at a San Sebastián bar, the Gilda was named after the 1946 film of the same name, known for Rita Hayworth’s spicy performance. Serve Gildas with fino or manzanilla sherry or a light white wine, such as Basque txakolí or Portuguese vinho verde. Mildly spicy and fragrant marinated guindilla chiles are worth seeking out. Thread a manzanilla olive (pimiento-stuffed or otherwise) onto a 6” bamboo skewer (cleanly halve 12” skewers if 6” ones are hard to find). Add a drained guindilla chile, then a drained oil-packed quality anchovy folded in half or thirds, followed by a ¾” square of red bell pepper, finishing with another olive. Repeat process, making 12 skewers in all. See THE PANTRY, page 94, for a source for hard-to-find ingredients. Makes 12.

DIANE KOCHILAS, an American of Greek descent, is the author of five books on Greek and Mediterranean cookery, including *The Glorious Foods of Greece: Traditional Recipes from the Islands, Cities, and Villages* (William Morrow, 2001), and owner of the *Glorious Greek Kitchen* cooking school on the Greek island of Ikaria.

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RECIPE

Flan

(Caramel Custard)

MAKES 12

This flan, from *The Cuisines of Spain: Exploring Regional Home Cooking*, can also be baked in a large mold. See IN THE SAVEUR KITCHEN, page 89, for more information on flan molds.

FOR THE CARAMELIZED SUGAR COATING:
1/2 cup sugar

FOR THE CUSTARD:
4 cups whole milk
2 strips lemon zest
1 cinnamon stick
5 whole eggs
2 egg yolks
1 cup sugar

1. For the caramelized sugar coating: Spread sugar evenly in the bottom of a heavy saucepan and place over medium-low heat. Without stirring, watch sugar closely as it begins to liquefy at the edges. All of it will slowly turn first into a yellowish and then a golden syrup and finally into a brown caramel sauce. When liquefied sugar is turning from golden to brown, immediately remove saucepan from heat. (If you miss this point, sugar will quickly turn too dark and taste bitter and you will have to discard it and begin again.) Working swiftly, pour liquid caramel into [twelve 3" flan molds] and tilt to cover bottom and sides evenly. Do this transfer quickly, as the change in temperature causes the caramel to solidify rapidly.

2. For the custard: Preheat oven to 300°. In a saucepan, combine the milk, zest, and cinnamon over high heat and bring to a boil. Immediately decrease the heat to low and simmer for 10 minutes to infuse milk with the flavor of the seasonings. Remove from heat and let cool.

3. In a bowl, combine whole eggs, egg yolks, and sugar and whisk until foamy. Pour cooled milk through a fine-mesh sieve held over the egg mixture and whisk until well blended. Pour mixture into the coated custard cups. Arrange cups, not touching, in a large deep baking pan or roasting pan. Pull out oven rack, put baking pan on it, and pour boiling water to a depth of about 1" into pan to create a water bath. Bake for about 1 1/2 hours or until flan is set when tested with a thin-bladed knife in the center. Carefully remove custards from water bath and set aside to let cool completely. Cover and refrigerate custards and serve them cold or at room temperature.

usual to my own olive oil–lemon–and–oregano–honed palate, but so delicious) and a dessert of orange marmalade with yogurt and frozen orange are clearly restaurant plates “deconstructed” so that the home cook can manage them. If there is anything to criticize here, it’s the author’s fondness for the occasional corny anecdote, like the one about how the late Senator Daniel Patrick Moynihan, a regular at Andrés’s Washington, D.C., restaurant Jaleo, was a Spaniard at heart. On the other hand, Andrés embodies the immigrant’s success story, and his gratitude to both his adopted land and his roots is as expansive as an Adrià foam, suffusing every page with airy enthusiasm.

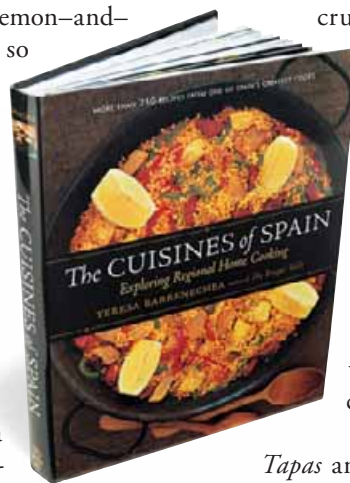
At the opposite end of the cookbook spectrum is Teresa Barrenechea’s scholarly tome *The Cuisines of Spain*. Here, the author delves into not only an array of convivial tapas but also the heart and soul of Spain’s distinct regional foods, with a lengthy introduction that is akin to a culinary travelogue, documenting Spain’s history, its diversity, and its larder with clarity and depth. Sometimes the writing is repetitive, but I learned much from this erudite author and will be sure to keep her book within arm’s reach as a reference.

It did strike me as odd, though, that she opted to organize the book not by region but by food category. I suppose I wanted the regionality, so expertly set forth in the introduction, to be corroborated more fully by the recipes. On the other hand, from a practical point of view, it’s easier for the cook to know that all pies are in one place; all soups and stews together, and so on. I liked the fact that the author didn’t shy away from dishes that are truly authentic—dishes like shepherds’ bread crumbs (basically, bread

crumbs dampened with water, then fried with olive oil and paprika), “fasting” rice with salt cod and artichokes, and cardoons stewed in milk. All evince the author’s fealty to tradition. I prepared the fasting rice and a pumpkin chestnut rice with vegetables and pork; both were satisfying, flavorful, and earthy in a way that only home cooking can be.

Despite the enticements of *Tapas* and the loving hominess of *The Cuisines of Spain*, the book that won over my journalist’s heart and my cook’s palate more than any other, by the sheer energy of its writing and the breadth of its lively assessment of new and classic Spanish cooking, is Anya von Bremzen’s *The New Spanish Table*. While von Bremzen conveys the wonder of Spanish food with language—describing a Spanish T-bone (chuleta) as “beautifully rare, thick as an airport novel” or fanciful canapés arrayed on a counter “like edible communion dresses”—she also applies an experienced cook’s acumen to every dish.

It’s not easy to translate recipes by Dalí-like cocineros with a taste for the surreal (which



TOP: MICHAEL KRAUS; BOTTOM: BROOKE SLEZAK



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FARE

RECIPE

Butifarra amb Mongetes del Ganxet

(Catalan Pork Sausage with White Beans)

SERVES 4

This recipe is from *Tapas: A Taste of Spain in America*. Curved Catalan ganxet (crochet hook) beans are not available in the U.S.

1/4 lb. dried white beans, such as navy [or cannellini] beans
1 bay leaf
1/2 Spanish onion, peeled
1 carrot, peeled
6 tbsp. Spanish extra-virgin olive oil
Salt to taste
4 [Catalan-style] mild pork sausages (about 3/4 lb. total; see page 94)
2 garlic cloves, peeled and finely chopped
1 tbsp. chopped flat-leaf parsley

1. Place the beans in a bowl, cover with cold water, and [let] soak overnight. The next day, drain and rinse them thoroughly.

2. Put the beans in a medium pot, cover with 1 1/2 quarts of water, and bring to a boil. Once the water begins to boil, add the bay leaf, onion, carrot, and 2 tbsp. of the olive oil. Reduce the heat to low and let the beans simmer slowly for 1 hour, periodically skimming off the foam that forms on the surface. Every 5 minutes or so, add a little cold water to slow down the boiling process. As the beans begin to soften, add salt to taste. When the beans are soft, scoop them out with a slotted spoon and set them aside.

3. Heat 3 tbsp. of the olive oil in a sauté pan over a medium flame. Add the sausages and cook until done, 8-10 minutes. Set them aside.

4. Add the remaining 1 tbsp. of olive oil to the same sauté pan. Add the garlic and sauté over a medium-high flame until it turns a light brown color, about 30 seconds. Add the beans and cook for 2 minutes. Add salt to taste.

5. Spoon a bed of beans onto a serving dish and place sausages on top. Sprinkle with parsley.

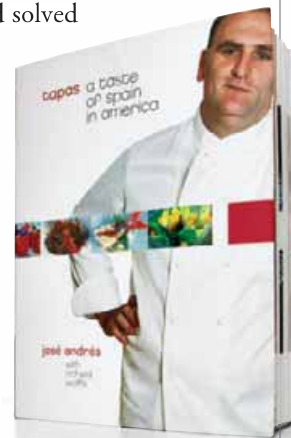
make up much of von Bremzen's collection), explain them with palpable zeal, clarity, and wit, and then, with equal ease, illustrate the finer points of a perfect tortilla or an Andalusian fish fry. Along the way, she peppers the pages of her book with profiles of some of Spain's most iconoclastic chefs and includes lengthy sidebars on places, sauces, techniques, and more. Her advice is often as startlingly



fresh as the recipes. In a few lines, for example, she taught this jaded Mediterranean cook how to deal with one of the banes of Mediterranean cookery, pitting olives (inside a plastic bag, crushed with the side of a knife or skillet), and solved

a riddle I had been too squeamish to figure out at home: that of how to simulate sous-vide cooking without all the fancy, expensive equipment (at low oven temperatures in double-layered plastic wrap). I prepared her salmon with vanilla-scented oil by that method, and it became a dinner-party hit. Thanks to von Bremzen, I have acquired a taste for fish poached in olive oil and will never look upon a simple potato-and-egg omelette in quite the same way. Her version of the classic Spanish dish is straightforward but *delicioso*. ✍

Tapas: A Taste of Spain in America by José Andrés (Clarkson Potter, \$35); *The Cuisines of Spain: Exploring Regional Home Cooking* by Teresa Barrenechea (Ten Speed Press, \$40); *The New Spanish Table* by Anya von Bremzen (Workman, \$22.95).





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CELLAR

Bierzo Rising

Meet some of Spain's best new red wines

BY ROGER MORRIS

IN A REMOTE REGION of northwestern Spain called Bierzo, red wines made from a local grape called mencia have lately begun drawing the attention of wine lovers. It was long believed—incorrectly, it turns out—that mencia was a clone of cabernet franc. In the hands of some winemakers, mencia does produce wines with bordeaux-like qualities, but with others it takes on characteristics more common to the wines of the Rhône Valley.

“Valley soils in Bierzo are iron clay, which gives fruity wines, easy to drink,” says one of the region’s top producers, Ricardo Pérez Palacios. “But when we go into the hills, there’s much more schist, which gives structure to the wine.” (Pérez himself makes wine from a number of vineyards in and around Corullón, some of them on hilly sites.)

Bierzo was given Denominación de Origen (D.O.) status in 1989, in part to encourage improvements in the area’s wine production techniques and facilities. Although almost all bierzo sold on the international market is mencia or mencia-dominated blends, local vineyards also include the varieties called garnacha tintorera, godello, and doña blanca, as well as palomino and some tempranillo, cabernet sauvignon, and merlot.

The Bierzo region is a bit untamed (some mountain vineyards are ringed with orange plastic fencing to keep out wild boars) and has a climate that combines Continental heat with Atlantic moisture (the coast is about 120 miles away)—a mix beneficial to the grapes. Geographically it is part of the region of Castilla y León and has been known for many centuries as a stopping place for religious

pilgrims traveling along the Camino de Santiago to the shrine of Saint James the Apostle in Santiago de Compostela. Today, it is winemakers like Pérez and his uncle Alvaro Palacios (both of whom are also known for producing fine wines in Rioja and the Priorat) who are making pilgrimages to the region, to create fruity but well-structured red wines—though at least one of the region’s other top winemakers, Amancio Fernández of Dominio de Tares, is a Bierzo native. 



Tasting Notes

About 15 wines from the Bierzo region are currently imported into the United States, almost all of them 100 percent mencia or mencia-heavy blends. Here are a dozen, in a wide range of prices, that we particularly liked. (See THE PANTRY, page 94, for sources.)

DESCENDIENTES DE J. PALACIOS PETALOS 2003 (\$20). Quite extracted, with bright cherry flavors, an underlay of chalkiness, sooty tannins, and a pleasant, gamy finish.

DESCENDIENTES DE J. PALACIOS VILLA DE CORULLÓN 2001 (\$45). An intense, delicious wine made from grapes grown in steep hillside vineyards, with dark cherries and hints of chocolate mint in the lingering finish. The wine takes a while to open and will profit from cellaring for at least a few years.

DOMINIO DE TARES BALTOS 2004 (\$16). A lush cherry nose; then peppery, rounded, juicy, and concentrated, with flavors suggesting gamay and red fruit.

DOMINIO DE TARES EXALTOS CEPAS VIEJAS 2003 (\$28). A very nice old-vines wine with dense, dark blueberry aroma and flavor, hints of sweet chocolate and mint, an earthy underlay, and a long, tannic finish.

DOMINIO DE TARES P. 3 2002 (\$78). Silky, cherry-chocolate flavors, with a touch of chalkiness and a delicious lingering finish. (The *P* stands for *pago*, or vineyard plot; the grapes here come from old vines grown in a small, mountainous one.)

GARCIA SOLAR DE SAEL CRIANZA 2001 (\$25). Meaty aromas and concentrated, brambly fruit; a little hot in the finish.

LUNA BEBERIDE 2004 (\$13). Reminiscent of beaujolais in aroma and flavor, with fresh, plumlike fruit, but with good tannins for longevity; clean and well-balanced.

LUNA BEBERIDE TIERRAS DE LUNA 2001 (\$30). This could almost be a Howell Mountain cabernet, with carbon in the nose, purple fruit, and an earthy, murky finish. A powerful and engaging wine.

PAGO DE VALDONEJE 2003 (\$12). Very nice, complex wine with bright cherry and hemp aromas, a vivid cherry flavor, and a brambly, brûlée finish.

PAIXAR 2002 (\$87). Moderately rich, chalky, and showing a cherry flavor with white pepper underneath. Light in color but intense, with dusty tannins.

PUCHO 2004 (\$15). Fresh, bright plum and cherry flavors, with a chalky, buttermilky finish; reminiscent of a good montepulciano d’abruzzo.

TILENUS PAGOS DE POSADA 2001 (\$40). A lean but very interesting wine, with a gravelly, chianti-like character and citrus and metal in the finish. —R.M.



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PORSCHE

KITCHENWISE



Mexico in Manhattan

Zarela Martínez designed her kitchen and dining room with party time in mind

BY KATHLEEN BRENNAN PHOTOGRAPHS BY ANDRÉ BARANOWSKI

THE WHOLE FLOOR my kitchen is on was designed for entertaining, because that's what I'm all about," says Zarela Martínez, the New York–based chef, restaurateur, and cookbook author. Martínez, who also produces a line of Mexican-inspired housewares for Wal-Mart called Zarela Casa, has hosted countless parties at her Manhattan town house since she moved in, 11 years ago. The four-story structure, which dates to 1866, has an interest-

ing past. It was one of the last wooden houses built in New York and has been home to some notable figures, including the author and longtime New York City Ballet general director Lincoln Kirstein, the socialite Muriel Draper, and the writer Perdita Schaffner and her husband, John Schaffner, a literary agent.

After Martínez bought the property, she remodeled the lower level, where the kitchen and the dining room are located. Limited by budget



1

and wanting control over the outcome, she became both designer and contractor. Because this 18-by-30-foot space would be her main entertaining area, Martínez planned for it to handle as much traffic as possible. She didn't want guests tripping over one another or, worse, tripping over her while she was at the stove. For that

reason, she left the kitchen relatively open and confined the cooking and cleanup area to one wall, between a breakfast nook and the dining room. (She put the refrigerator opposite the sink only because it wouldn't fit anywhere else.) An extension of the main counter provides extra storage and work space and is ideal for hors d'oeuvres or a buffet.

For Martínez, designing a room for successful entertaining doesn't stop at layout planning or even lighting choices (she likes recessed lights on dimmers and lots of candles). It also demands personalization. Indeed, what is the most striking about the entire area is how it reflects Martínez's creative, playful, outsize spirit—and her heritage. She grew up in a family of cattle ranchers in Sonora and is passionate about her country's arts and crafts. In decorating the lower level, she juxtaposed pieces from her colorful collection of Mexican textiles and pottery with items from her Zarela Casa line and a few cherished gifts

she's received over the years. On the dining-room table, for instance, are plates from Mexico, a Zarela Casa runner, and four 30-inch-high candlesticks. ("They're fabulous for seated dinners," Martínez says, "because they don't block your view.") She initially swathed the chair backs in vibrant Mexican scarves to conceal some holes in the fabric; everyone loved the look, so the scarves stayed even after Martínez realized she could simply have the chairs reupholstered.

She admits that the space isn't perfect; for starters, she wishes it were bigger and that the ceilings weren't quite so low. But once the candles are lit, the mariachi music is playing, and her guests are milling about enjoying homemade huitlacoche casserole and mole verde with sea bass, those things are easy to overlook. (For details, see *THE PANTRY*, page 94.)

Would you like to share your own kitchen design ideas with other SAVEUR readers? Send us photos of your kitchen, both overall and in detail, along with a few lines telling us what you think is special about your kitchen. Please note that submissions cannot be acknowledged or returned. Our address: Kitchenwise, SAVEUR, 304 Park Avenue South, 8th Floor, New York, NY 10010.



2



3



4



5



6

1. Tile Tale Martínez lived up her counter and backsplash by interspersing glazed terracotta-colored tiles with decorative Mexican ones. She chose yellow, gum ball-shaped cabinet pulls because they're easy to grab and clean—and because she loves yellow.

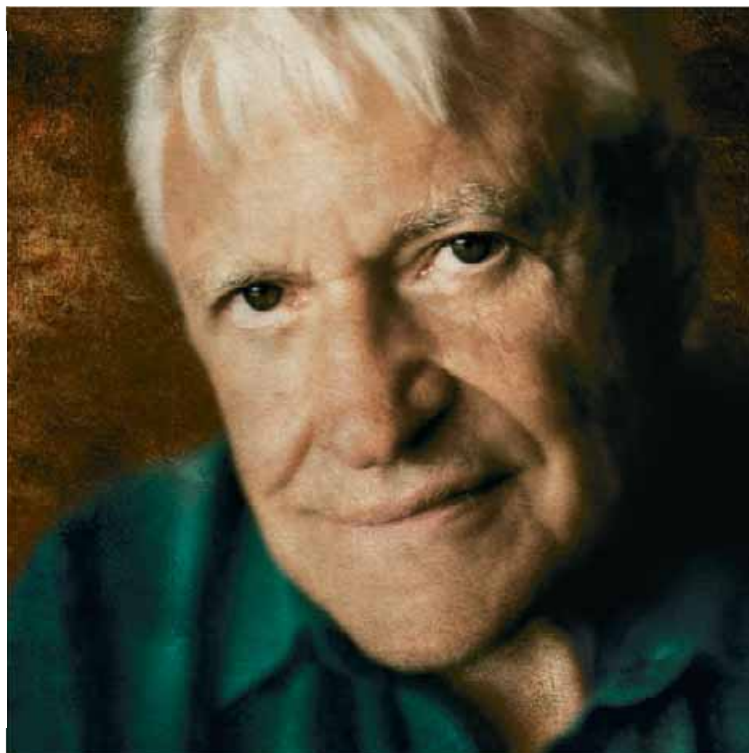
2. Dish Display Custom-built cabinets hold Martínez's collection of Mexican dishes. She painted their doors in colors that matched those of a favorite platter inside.

3. Comfort Zone Martínez spends hours here every day, testing recipes and preparing meals. Although she makes everything from Indonesian to Italian for her family, the menu is almost always Mexican when she entertains.

4. Mixing, Not Matching Martínez (at the counter) does not shy away from bright shades and bold designs. "Mexicans have a very particular sense of color and pattern," she says. "It doesn't matter if things don't match."

5. Handy Corner Surrounded by carved chairs and currently outfitted in a striped Zarela Casa tablecloth, the table in the breakfast nook is often used as a prep space before a party and then as a bar during the event.

6. Devotional Décor Mexicans leave ex-votos (votive offerings) at church in appreciation for blessings bestowed. Martínez hung this 1924 ex-voto in her kitchen; it depicts a housewife thanking San Pascual Balión for blessing her cooking because it always brings her husband home.



Jess Jackson — Founder



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I have been told that many of you enjoy the taste of my wines, but you're not sure why. Hopefully, I can help with **A Taste of the Truth.**

MEMORIES

Viola, the Soufflé!

The omens weren't good for *Foods of the World*, but the books survived—and became classics

BY DALE M. BROWN

IF EVER A COOKBOOK SERIES can be said to have gotten off to a bad start, it is *Foods of the World*, published in 27 volumes by Time-Life Books between 1968 and 1971. The idea for the series had been in the air since the mid-'60s, when a handful of well-received articles ran in *Life* under the heading "Great Dinners". According to the prospectus for *Foods of the World*, written by Dick Williams, the in-house editor who was largely responsible for shepherding the project into reality, the goal of the books was to "take the reader, and us, by the hand into new territory". Highlights of these country-specific volumes would include authentic recipes, cultural and historical information, and sumptuous on-location photography—a novel combination at the time.

No expense was spared in making the inaugural book, *The Cooking of Provincial France*, a blockbuster. M.F.K. Fisher was commissioned to provide the 40,000-word text; Julia Child was hired as a consultant. *Life* photographer Mark Kauffman traveled the width and breadth of France to capture hundreds of images and then spent six weeks in the *Life* studio shooting basic culinary techniques and featured dishes. Editors, designers, researchers, overseas correspondents, and test cooks labored on the opus for months. When at last it was done, with a perfect soufflé depicted on the cover, no one on the staff could conceal a sense of pride in the

accomplishment—least of all Michael Field, the consulting editor for the series, who had watched over the book from conception to completion.

Field, a former concert pianist, had turned to cooking—and writing about cooking—as another way of practicing an art and getting applause. The book of his that had caught Time-Life's attention and led to his hiring was *Michael Field's Cooking School: A Selection of Great Recipes Demonstrating the Pleasures and Principles of Fine Cooking* (M. Barrows, 1965). It was brimming with useful information and keen insights, and all these many years later it remains a work that fairly trembles with his energy and attention to detail. In Field (who died prematurely in 1972),

Author Dale M. Brown and his wife, Liet, at home in Manhattan in 1968 with an apple dessert they were testing for Time-Life's *The Cooking of Scandinavia* (published later that year), written by Brown.



MEMORIES

RECIPE

Soufflé au Grand Marnier

SERVES 4

This recipe is from *The Cooking of Provincial France* (Time-Life Books, 1968), with permission of Direct Holdings Americas Inc. The original calls for a 1-quart soufflé dish; we found that it took a 2-quart dish to contain the risen soufflé.

2 tbsp. soft butter
3 tbsp. plus $\frac{1}{3}$ cup sugar
5 egg yolks
 $\frac{1}{4}$ cup Grand Marnier
1 tbsp. freshly grated orange peel
7 egg whites
 $\frac{1}{4}$ tsp. cream of tartar
Confectioners' (powdered) sugar

1. Preheat oven to 425°. Grease bottom and sides of a 2-quart soufflé dish with butter. Sprinkle in 3 tbsp. of sugar, tipping and shaking dish to spread sugar evenly. Then turn the dish over and knock out the excess sugar. Set aside.

2. In the top of a double boiler, beat the egg yolks with a whisk or a rotary or electric beater until well blended. Slowly add [remaining] sugar and continue beating until yolks become very thick and pale yellow. Set pan over barely simmering (not boiling) water and heat egg yolks, stirring gently and constantly with a wooden spoon or rubber spatula, until mixture thickens and becomes almost too hot to touch. Stir in Grand Marnier and grated orange peel and transfer to a large bowl. Set bowl into a pan filled with crushed ice or ice cubes and cold water and stir mixture until it is quite cold. Remove it from the ice.

3. In a large mixing bowl, preferably of unlined copper, beat egg whites and cream of tartar with a clean whisk or rotary beater until they form stiff, unwavering peaks. Using a rubber spatula, stir a large spoonful of beaten egg white into egg yolk mixture to lighten it. Gently fold remaining egg whites into mixture. Spoon soufflé into buttered, sugared dish, filling it to within 2" of the top. Smooth the top of soufflé with the spatula. For a decorative effect, make a cap on the soufflé by cutting a trench about 1" deep 1" from the edge all around the top.

4. Bake on the middle shelf of the oven for 2 minutes, then reduce heat to 400°. Continue baking for another 20-30 minutes, or until soufflé has risen about 2" above the top of the mold and top is lightly browned. Sprinkle with confectioners' sugar and serve it at once.

the series found just what it needed—the perfect teacher and guide.

I DIDN'T WORK on the French book, but I was intimately involved in the series. Before the *Foods of the World* project began, I was a staff writer for Time-Life Books. Knowing of my fondness for the Scandinavian table, developed while I was doing graduate work in Denmark years earlier, the editors

steeped in the cultures they were describing.)

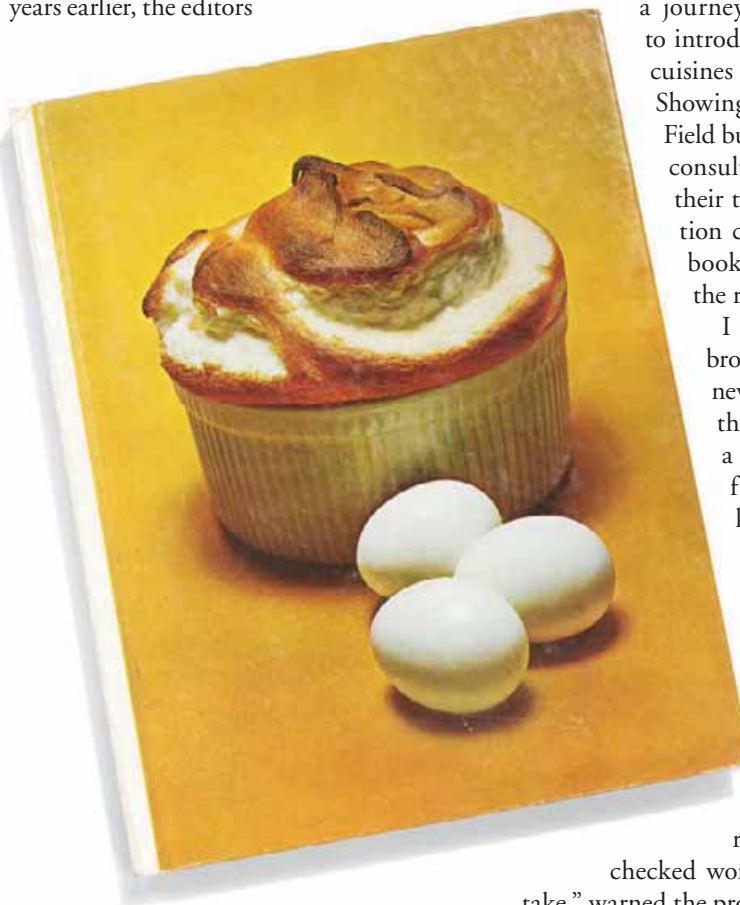
The period during which we staffers worked on the series was a heady time, a time when many Americans were just beginning to broaden their cooking horizons. Who but the lucky few had yet heard of cilantro, arugula, couscous, smoked paprika, and Tuscany's dried fiore di finocchio (fennel flowers), much less tasted them? Now we were embarked on a journey of discovery that was to introduce us to the wonders of cuisines from all over the world. Showing us the way was not only Field but a cadre of foreign-born consultants who gave freely of their time so that the information contained in each of the books would be correct and the recipes accurate.

I remember how each day brought us new excitements, new knowledge. Even something as simple as crushing a clove of garlic with the flat side of a butcher's knife to loosen the skin or refreshing cooked green beans with cold water to perk up their color became news to share with friends and family. And in the hope of making the recipes foolproof, they were tested and retested, written up, and

checked word by word. ("One mistake," warned the prospectus, "and a hundred thousand soufflés may be wrecked.")

In 1968 there were far fewer stars in the American cooking firmament than shine there today. Field, Fisher, James Beard, Child, Clementine Paddleford of the *New York Herald Tribune*, and Craig Claiborne, a food editor and restaurant critic for the *New York Times*, shone the brightest. As work on the series progressed, the staff began to see how jealously some professionals guarded their reputations and turf. Naïvely, we thought everyone in the food world liked everyone

DALE M. BROWN, a former writer and editor at Time-Life Books as well as for the now defunct magazine *Holiday*, covers travel, design, and food for various publications. He lives in Alexandria, Virginia.



The Cooking of Provincial France (1968), above; a soufflé au Grand Marnier graces its cover.

commissioned me to research and write the text for *The Cooking of Scandinavia* (1968), a book that, among other things, sought to introduce the average American to gravlax. I was later assigned two other volumes, *American Cooking* and *American Cooking: The Northwest*, published in 1968 and 1970, respectively. (As a writer for the series, I was in good company; in addition to established food figures like Fisher and Nika Hazelton, contributors included literary eminences like Emily Hahn, Joseph Wechsberg, Peter Feibleman, and Alec Waugh. In his outline, Dick Williams stressed the importance of finding the best writers for each subject, people

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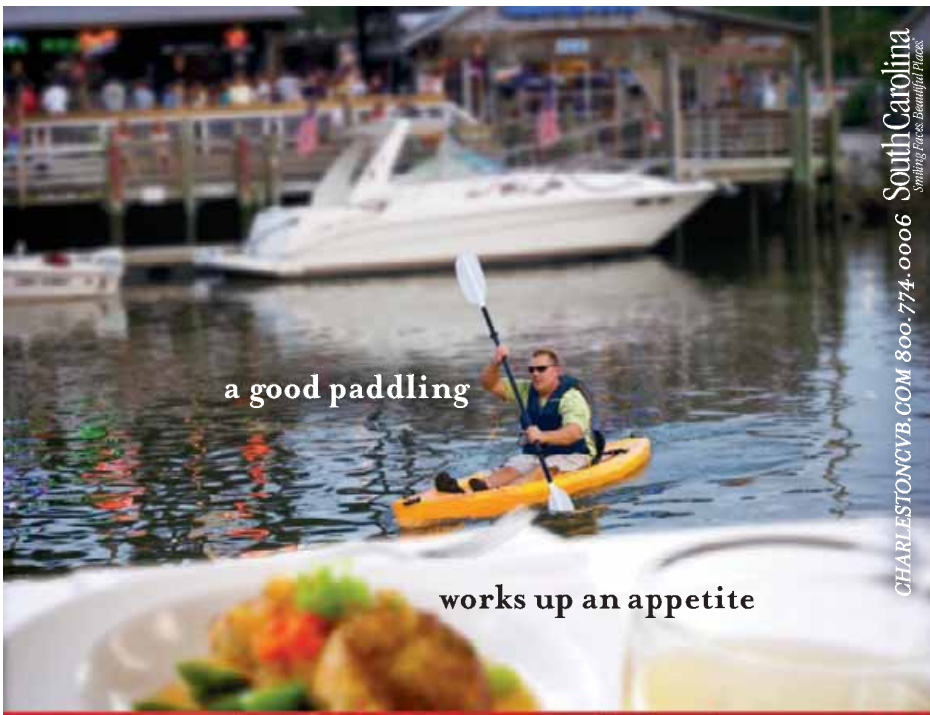
else. Who among us could have imagined (except perhaps Field) that some long, sharp knives would be drawn from their sheaths upon the publication of our first book?

On the very day that our promotions department threw a grand party at the Four Seasons in New York to celebrate the launch of the series, Claiborne's review of *The Cooking of Provincial France* appeared in the *Times*. Rumor had it that Claiborne and Field had once been close friends. If that was true, they must have had a bitter falling out. The review began nastily—"It is said that the popularity of Americans in France is at its lowest ebb in history. After the Gauls read *The Cooking of Provincial France*...things are very likely to get worse"—and grew more vituperative with each paragraph. Only the author and the photographer escaped Claiborne's sarcasm. Of Field, he wrote, "The consulting editor for this work is Michael Field, a former concert pianist who might be excused perhaps on the grounds that he never played in the provinces." Of the widely adored Julia Child: "She might have counseled with more authority."

Picking up on the "provincial" in the title, Claiborne had a field day in more than one sense of the word. "What naïveté makes anyone familiar with the French kitchen include fillets of sole bonne femme [sole glazed with mushroom sauce] in a volume on provincial French cooking?" he sniffed. "And which province, pray tell, is responsible for this noble, most elegant creation for the classic table?" The inclusion of coquilles st-jacques à la parisienne (scallops in their shells with a white wine sauce and sliced mushrooms) similarly irked him. "If these [dishes] can be called provincial cookery then it follows that any dish created in France is provincial and thereby the title of the book becomes meaningless."

Perhaps Claiborne's review would have been less caustic if the book had been called *French Cooking*. We had considered that title; it would have been inclusive enough. But we worried that readers would then expect the book to contain examples of haute cuisine. We had already made up our minds, however, to give that rich subject a separate volume of its own, one that—surprise, surprise—a contrite Claiborne would himself write two years later, in collaboration with Pierre Franey, the chef who had reigned over the elegant New York restaurant Le Pavillon from 1953 to 1960.

Despite the gloom engendered among us by the review, the party at the Four Seasons went



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works up an appetite

the rumors are true. our chefs rule.

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SAVEUR'S GUIDE TO EVENTS, PROMOTIONS, AND PRODUCTS

TAILGATING, BENTLEY STYLE

The master of the grille, Bentley Motors, recently joined forces with another master griller, chef Dean Fearing, to host the world's most luxurious tailgate party, at the Stanley Korshak boutique in Dallas. Bentleys lined up in front of the store, while chef Fearing grilled such football fare as chicken quesadillas and beef skewers inside. The soirée, hosted by Dallas Cowboy Keyshawn Johnson, featured Bentley's newest star, the Continental Flying Spur. Hand-built, with a top track speed of around 200 mph, the four-wheel-drive auto is the world's fastest four-door.



Celebrated chef Dean Fearing takes a look inside Bentley's new Continental Flying Spur.



Host Dallas Cowboy Keyshawn Johnson with a Continental GT.



Bentley's luxury tailgate party at Stanley Korshak.

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CULINARY FESTIVAL

MEMORIES

on. As waiters wandered about the crowded room proffering goodies prepared from recipes in the first book, as well as three other volumes already under way, Field and Williams wore the embalmed smiles of funeral directors.

WITHIN THE YEAR, Time-Life risked greater humiliation by having the first book translated into French for sale in France, and therein lies another tale. Robert Courtine, a French food critic who sometimes wrote under the pen name Le Grincheux (The Surly One), had been hired to peruse the text and recipes and write an introduction. His contract required that he read every page and carefully note his reactions in the margins of the manuscript. As a man who, according to our French correspondent, simply loathed Julia Child, he was not always kind. About the recipe for crêpes fourées gratinées, which could be stuffed with sautéed diced chicken livers, cooked diced shrimp, or sautéed chopped artichoke hearts and then baked with mushroom duxelles and velouté sauce, he wrote, "That's a lot of work for a dismal result! It's the typical dish which will startle and surprise a foreign woman, but it's fake grande cuisine and as antigastronomical as it can be."

On the whole, Courtine's 50 or so remarks were meant to be helpful. But instead of bringing them to the attention of the editors in New York, who might have incorporated the most reasonable in a second printing, the translator included all of them as footnotes to the printed text, making for a most curious cookbook. Neither the editors nor the American promoters of the French edition knew anything of this. Nor did anyone else attending the luxurious party Time-Life Books threw in Paris at one of the pavilions at Les Halles, where the food served was prepared by eminent chefs flown in from Italy, Scandinavia, China, and elsewhere. Not until the party was over did people begin examining the book each had been presented with "avec les compliments de l'éditeur". Among them were Field and Williams. Opening their copies, they spotted the footnotes and were flabbergasted.

The *Times* caught wind of the fiasco and couldn't resist printing a story filed in Paris by reporter John L. Hess under the memorable headline "Time-Life Cookbook: It's Self-Roasting". Hess's story began with a great lead: "A book that pans itself has been published, inadvertently, it would seem, by Time-Life...." Williams, now back in New

York, offered the following statement to Hess: "No heads have rolled, are rolling, or are about to roll," he said. "We're retaining [Courtine] to do the same damn thing on the other books."

To tamp down the flames, the editor-in-chief of Time-Life Books, Maitland Edey, composed a letter that was to have been translated and inserted between the covers of the offending volume. He put as good a face on it as he could, sheepishly saying that Courtine's remarks, "although sometimes a little harsh... add a certain interest and increase the value of the work". Apparently this struck the publisher as too lame; the book was recalled and a new edition, sans footnotes, was issued.

Amazingly, we were in for another embarrassment, this time of our own making. The promotions department developed a stunning brochure that was mailed to hundreds of thousands of potential new subscribers. (The series was sold almost exclusively by mail order.) Even folded in its envelope it bulked huge, but when opened it measured 22 by 35 inches, and there—plop in the middle of the sheet, shown almost life-size—was the book's cover photo, which was captioned, in bold letters, "Viola, the soufflé!"

FOR ALL ITS TROUBLES, *The Cooking of Provincial France*, which was reprinted at least a half dozen times between 1968 and 1972, was a runaway success. Moreover, it had a long life abroad, published in Britain, France, Germany, the Netherlands, and Asia. And the same can be said about the series itself.

Perhaps the greatest tribute that can be paid to *Foods of the World* now is a recognition of its continuing value to today's generation of cooks. The books are sought on eBay and Amazon.com and picked up in thrift shops and at church and garage sales. Some people spend years trying to amass a full set—which, to be complete, must include the seven regional American titles added toward the end of the series and all the accompanying spiral-bound recipe booklets, intended to be used in the kitchen alone so as to protect the volumes themselves from spills and wear and tear.

Forty years ago, Dick Williams wrote in the prospectus that "a simply wonderful series of food and cookery books can win us a permanent welcome to all parts of the reader's home". Little could he have dreamed, millions of volumes later, just how permanent that welcome would be. 



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Pillows of Bliss

Sopaipillas with honey are an irresistible New Mexican delight

BY CHERYL J. FOOTE



rush back to our table to await their arrival, pitcher of honey at hand. And finally, bliss: we'd each seize one of the warm, light puffs of dough, bite off a corner, and drizzle honey into the hollow cavity. Another mouthful or two and the ephemeral treat was gone, leaving us with only sticky fingers and a smile.

The word *sopaipilla* (sometimes spelled "sopapilla") is a diminutive form of *sopaipa*, the name given to a honey-covered Spanish fritter that likely had Mozarabic roots. (If you trace the word's etymology back far enough, you'll find that it's related to the words *soup*, *sop*, and *supper*.)

No one knows exactly when sopaipillas originated, but the Spanish who colonized New Mexico in 1598 introduced wheat and the culinary technique of frying to the region. The first published recipe for sopaipillas I've found appears in Erna Fergusson's 1934-vintage *Mexican Cookbook* (Rydal Press)—which,

despite its name, is a New Mexican cookbook (sopaipillas are not known in Mexico). However, oral histories and folklore dating to the mid-19th century mention sopaipillas. In a tale about the conflicts between Hispanic settlers and American Indians, for instance, a Hispanic cook frying sopaipillas throws a kettle of hot grease at an Indian assailant. Other encounters, when Indians traded in Hispanic villages and tasted sopaipillas, led to a happier exchange, since sopaipillas probably served as the inspiration for Indian fry bread.

Some diners prefer to save sopaipillas for dessert—which I don't recommend. They don't

I REMEMBER CHILDHOOD visits to a restaurant on Albuquerque's Old Town Plaza where patrons could watch the preparation of the airy New Mexican beignets known as sopaipillas (we called them "sofa pillows") through a window into a corner of the kitchen. We'd press our noses to the glass as the cooks rolled out the dough, cut it into squares or triangles, and plopped them into a vat of hot, bubbling fat. Then we'd witness that dramatic moment when the pallid little dough shapes magically inflated and turned golden brown. As waitresses piled the sopaipillas into baskets, we'd

RECIPE

Sopaipillas

(New Mexican Beignets)

MAKES 12

This recipe is based on one in *The Border Cookbook: Authentic Home Cooking of the American Southwest and Northern Mexico* by Cheryl Alters Jamison and Bill Jamison (Harvard Common Press, 1995).

2 cups flour
1½ tsp. sugar
1½ tsp. vegetable oil
1 tsp. salt
1 tsp. baking powder
¼ cup milk at room temperature
Canola oil
1 cup honey

1. Put flour, sugar, vegetable oil, salt, and baking powder into a large bowl and mix with your fingertips to combine. Add milk and ½ cup lukewarm water and stir until a sticky dough forms. Turn dough out onto a lightly floured surface. Knead vigorously until soft and no longer sticky, about 1 minute. Cover dough with a damp cloth and let rest for 15 minutes. Divide the dough into 3 equal balls, cover again, and let rest for 30 minutes.

2. Pour canola oil into a heavy medium pot to a depth of 2" and heat over medium heat until temperature registers 400° on a candy thermometer. Meanwhile, gently roll 1 of the dough balls out on a lightly floured surface into an 8" x 8" square, keeping other balls covered until ready to use. Cut square into 4 equal squares. Trim and discard any ragged edges. Repeat process with remaining dough.

3. Place 1 square gently in the oil. When dough rises to the top (this will happen almost immediately), turn it over. Continue to turn dough until it puffs up to form a pillow and turns light golden brown, about 1 minute. (If dough remains on one side for too long, it will not puff up entirely.) Drain on paper towels. Repeat process with remaining dough. Serve immediately, with honey.

age gracefully; cold ones have all the charm of cardboard. Eat them right out of the fryer, whenever they appear, even at the beginning of the meal—and don't forget the honey. 

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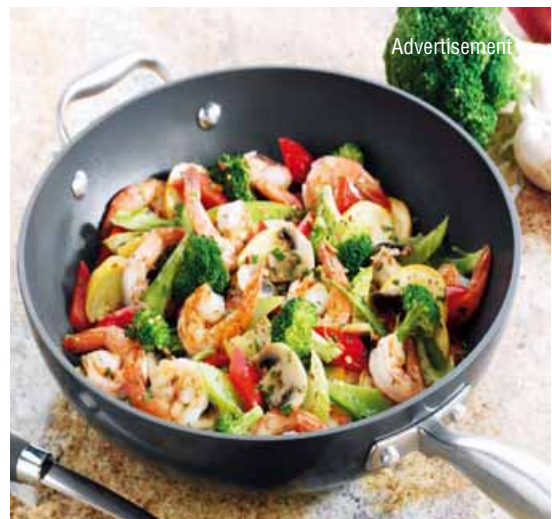
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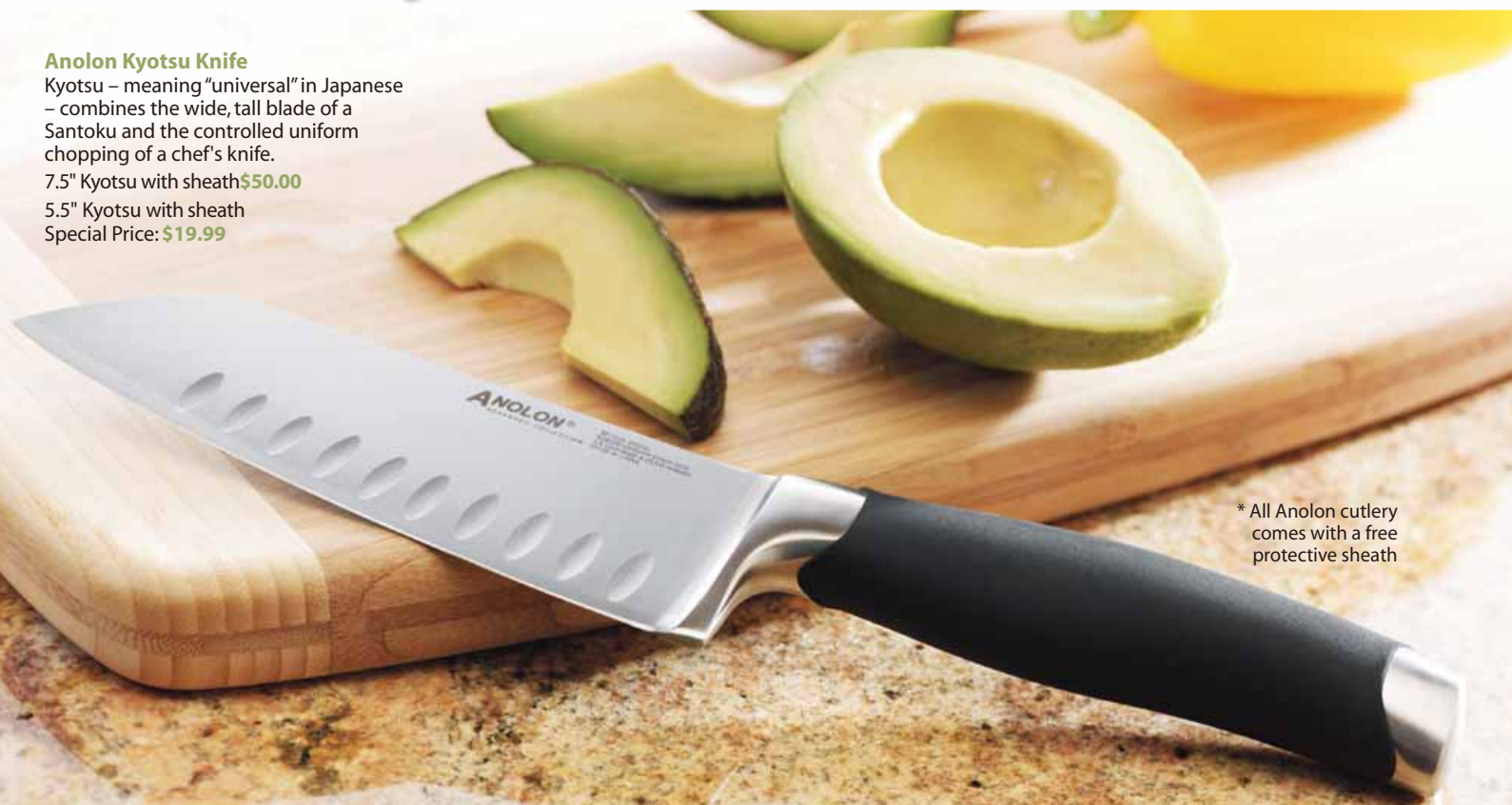
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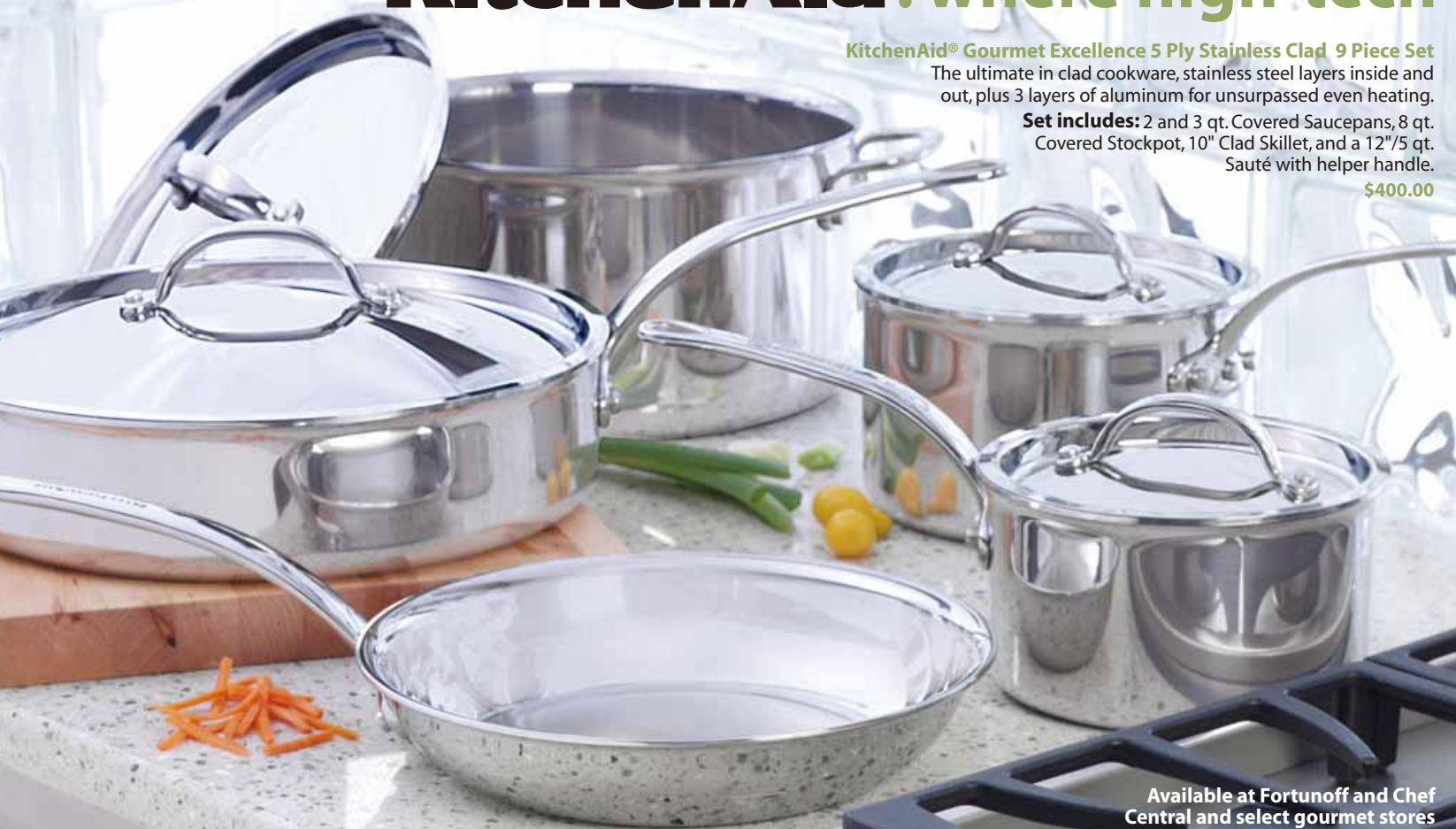
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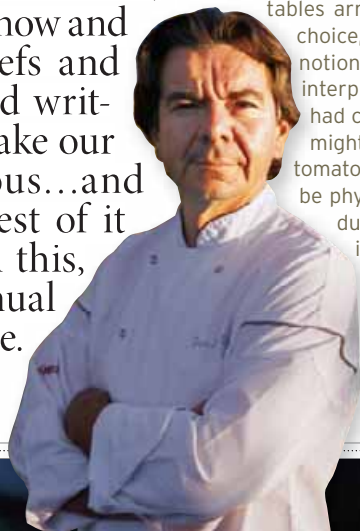
HUNGRY as ever, we've spent the past year eating and drinking all over town, all over the country, all over the world; reading, watching DVDs, and cruising websites about food; using kitchen tools old and new; hoisting a glass now and then to the chefs and winemakers and writers who help make our life so delicious...and bringing the best of it home to you in this, our eighth annual SAVEUR 100 issue.

—The Editors

PARAGON OF ORGANIC GASTRONOMY

1 On their 500-acre farm just southeast of Arles, Maja Hoffmann (of the Swiss pharmaceutical Hoffmanns) and her American film producer "partner in life", Stanley Buchthal (*Hairspray*), grow wheat, rice, and an abundance of vegetables and herbs (like those held by garden worker Catherine Louis, facing page, bottom right)—all organically. With chef Jean-Luc Rabenel (below and facing page, top left), they also run a restaurant on the property, called **LA CHASSAGNETTE**, whose cooking uses the farm's bounty. The only all-organic eatery in France with a Michelin star, La Chassagnette occupies a converted 19th-century sheepfold, furnished in rustic-soigné style (facing page, top right), with farmhouse tables arranged near the state-of-the-art wood-burning rotisserie. The menu is no-choice, fixed-price, multicourse, and different every day. Some of the food suggests notions Alice Waters might come up with; other dishes seem more like low-tech interpretations of high-tech Adrià-style fantasies (sort of like when the Flintstones had cars and TVs and all, but they were made out of stone and wood). Gazpacho might be served in a tall glass (with black plastic straw) and topped with emulsified tomato water meant to be scooped up with a soft tomato breadstick, and there might be phyllo-dough pastries stuffed with cumin-spiced butternut squash, meant to be dunked into cèpe cream, then into a dish of crushed pine nuts. On the other hand, items like toasted country bread with marinated baby sardines and an assortment of thinly sliced farm vegetables, beets baked in a crust of salt (right), and tiny cuttlefish oven-roasted in a cast-iron dish with garlic, espelette pepper, and thyme are Berkeley fresh-and-simple. It's all good. ★

★ For more information on items marked with this symbol, see THE PANTRY, page 94.





RECIPE

South Indian Squid Fry

SERVES 4

This recipe is an adaptation of one from Trishna restaurant in Mumbai. The cooks there make their own red chile paste from Kashmiri chiles, but Kashmiri red chile powder, available in most Indian grocery stores, is an excellent substitute. See THE PANTRY, page 94, for a source for hard-to-find Indian ingredients.

1 small, whole, fresh coconut (about 1¼ lbs.)
 1 tbsp. tamarind pulp
 3 tbsp. sunflower oil
 10 fresh curry leaves
 1 tsp. black mustard seeds
 1 tbsp. garam masala
 2 tsp. Kashmiri red chile powder
 1 tsp. cumin seeds
 ¼ tsp. turmeric
 1½ lbs. cleaned squid bodies, cut into 1" rings
 1 tbsp. ginger garlic paste
 Salt

1. Loosely wrap coconut in a kitchen towel and set on a sturdy countertop. Whack coconut with a hammer to open it up. Drain water into a bowl and take a sip. If it tastes or smells musty, it's spoiled; try another coconut. Slip a table knife between the shell and the coconut meat and pry meat away. Cut brown skin from the meat with a sharp knife. Carefully grate peeled coconut meat on the rough holes of a box grater. Set aside.

2. Put tamarind pulp and ½ cup of water into a small pot. Break up tamarind with a spoon, cover pot, and bring to a simmer over medium heat. Reduce heat to medium-low and simmer for 10 minutes. Strain tamarind and water through a fine-mesh sieve, pressing very firmly on tamarind with a rubber spatula to remove all liquid. Discard any skin or seeds and set tamarind liquid aside.

3. Heat oil in a karhai (Indian wok) or a wok over medium-high heat. Carefully add curry leaves and mustard seeds and fry until mustard seeds have popped, about 30 seconds. Add garam masala, chile powder, cumin seeds, and turmeric and fry spices, stirring frequently, until fragrant, 15-30 seconds. Add squid, coconut, tamarind liquid, ginger garlic paste, and 1 cup water and stir to combine. Cook until squid is cooked through but still tender and sauce has thickened slightly, 6-8 minutes. Season to taste with salt, transfer to 4 bowls, and serve hot.



Yes,
HONEY
3

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4 We're loco for plump aceitunas rellenas de anchoa, Spanish **ANCHOVY-STUFFED OLIVES**. They're slightly sweet and more than slightly briny—and they deliver the savor of earth and sea in a single bite. **P**

Great Oceanic Indian

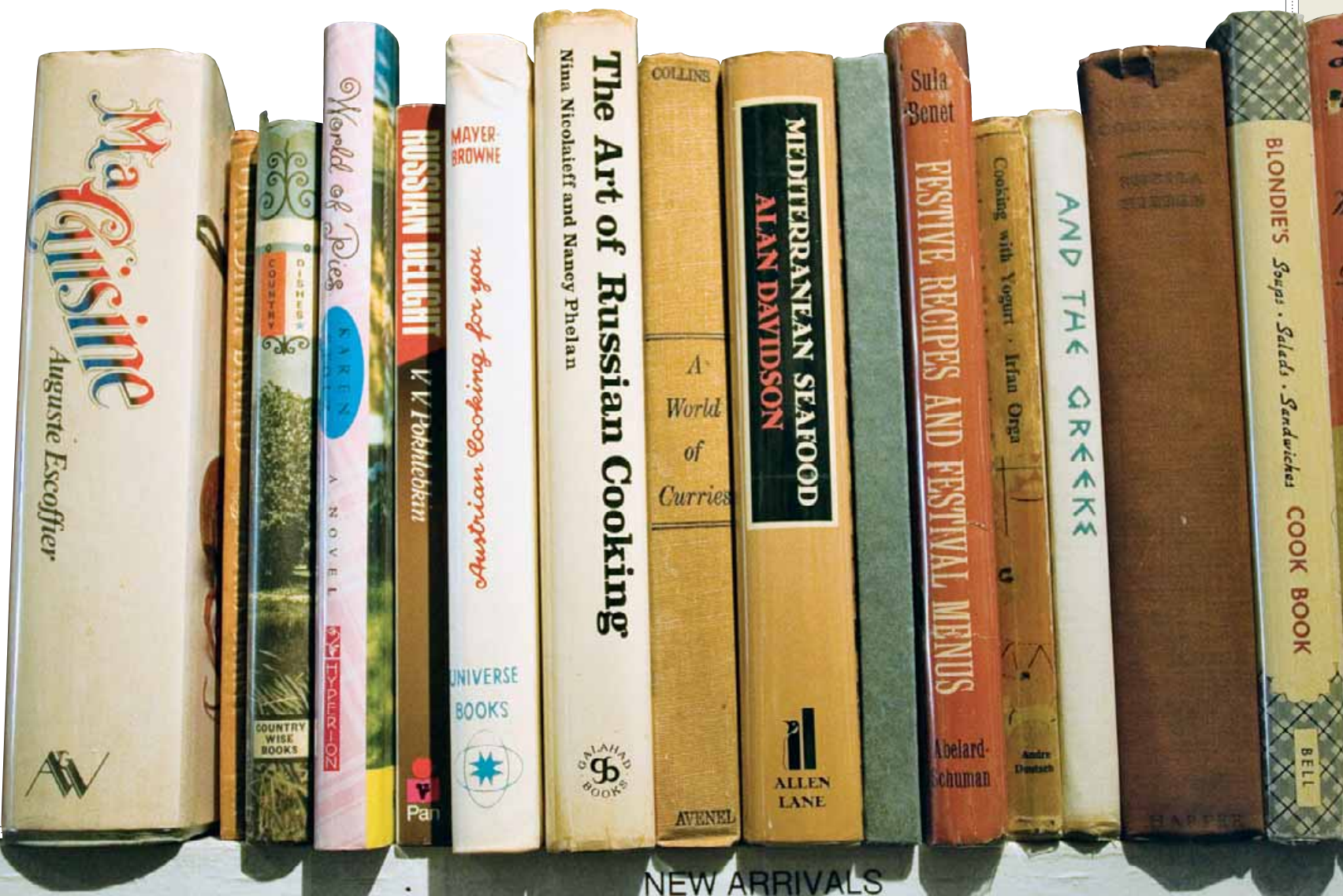
2 AN IMMENSE, MEATY local king crab nearly two feet across, caught off India's western coast and fried in butter with black pepper and minced garlic—that's the dish that got us hooked on **TRISHNA**, in downtown Mumbai (Bombay). Now we trawl the restaurant's long menu for its other regional seafood delights, too—from Hyderabad-style jumbo prawns to Parsi-inspired pomfret and South Indian squid fry (above). **★**

5 Tastiest Little Bookshop

YOU CAN FIND every kind of food book imaginable at **BONNIE SLOTNICK COOKBOOKS**. Since 2000, Slotnick has crammed some 4,000 mainly out-of-print culinary tomes into a teeny space in New York City's West Village. She's accumulated not just all the classics but also pounds of ephemera, like *Parade of Brazil Nut Recipes* and *Preserved Fish Dainties*; an embarrassment of regional

cookbooks, from *Fashions in Food from Beverly Hills* to *Delights from Goa*; and books in more than 45 other categories, from African to

Vegetarian. Stop in, and you will inevitably meet, besides Slotnick herself, chefs talking shop, food writers doing research, and, most touching, the occasional ecstatic lady who can't believe that she's just found her mom's old Junior League cookbook. —Eugenia Bone ★



NEW ARRIVALS

Another Great Scottish Spirit



Small-batch, handcrafted **HENDRICK'S GIN**, from Scotland, is infused with cucumber and rose petals and lifts our spirits with every sip—whether on the rocks or in a dry martini. —*Melissa Hamilton*

6

METHOD

Hendrick's Martini

This recipe (along with other cocktail recipes using Hendrick's gin) can be found on the brand's amusing website (www.hendricksgin.com). Fill a mixing glass with ice cubes. Add 1 1/2 oz. Hendrick's gin and 3/4 oz. dry vermouth and stir well. Strain into a martini glass and garnish with a slice of cucumber. Serves 1.



Meatiest Movie of the Year

7 You got your peanut butter burger, your green chile burger, your steamed burger, your deep-fried burger, your John Belushi "Cheezeborger! Cheezeborger!" burger, and more. You got a whole darn DVD about burgers, in fact—burgers and the people who make them and eat them. In other words, you got **HAMBURGER AMERICA**, directed by award-winning New York filmmaker George Motz—a real whopper of a documentary. ★

HOW TO CUP YOUR COINS

8 New Yorkers buy their street cart and deli coffee in Greek-motif waxed-cardboard receptacles, and panhandlers use them for collecting spare change. Keep your own change handy in this similarly styled, leather coffee cup coin purse. ★



RECIPE

Beef Tenderloin Fried with Black Pepper Sauce

SERVES 4

This dish is an adaptation of one served at Chef Chan's in Singapore. Chan uses red scallions for it; these are hard to find in the United States. Regular green ones work fine. See *THE PANTRY*, page 94, for a source for hard-to-find Chinese ingredients.

- 1 1/2 lbs. beef tenderloin, trimmed and cut into 1" x 2" chunks
- 2 tbsp. plus 1/2 tsp. shaoxing (Chinese rice wine), preferably Hua Tiao brand
- 2 tsp. cornstarch
- 2 tsp. Chinese dark soy sauce
- 1 tsp. oyster sauce
- 1 tsp. sugar
- 1/2 tsp. Asian sesame oil
- 1/4 tsp. salt
- 9 tbsp. canola oil
- 4 1" dried scallops, soaked for 2 hours, drained, and steamed for 1 hour
- 1/3 cup dried small shrimp, soaked for 1 hour, drained, and chopped
- 1 oz. boneless Smithfield ham, chopped
- 4 spears asparagus, trimmed, peeled, and cut on bias into 1" slices
- 4 ribs Chinese celery plus 1 rib celery (or 5 inner ribs celery), cut on bias into 1" slices
- 4 scallions, white part plus 2" of green part only, cut into 1/2" pieces
- 2 4" mild red chiles, stemmed, seeded, and cut into 1" pieces
- 1 small onion, peeled and cut into 8 wedges
- 3/4 cup (1/8 lb.) snow peas, trimmed
- 2" piece ginger, peeled and finely chopped
- 1 tbsp. beef stock
- 20 mint leaves
- 2 tsp. freshly cracked black pepper

- 1.** Combine beef, 1/2 tsp. of the wine, cornstarch, soy sauce, oyster sauce, sugar, sesame oil, and salt in a bowl and set aside.
- 2.** Heat 5 tbsp. of the canola oil in a wok over medium-high heat. Add scallops, shrimp, and ham and stir-fry until fragrant, about 30 seconds. Add asparagus, celery, scallions, chiles, onions, snow peas, and ginger and cook until vegetables are softened, 3-4 minutes. Quickly transfer to a bowl.
- 3.** Heat remaining canola oil in wok. Add beef and stir-fry until medium, 4-5 minutes. Return vegetables to wok. Add remaining wine, stock, mint, and pepper. Cook until most of the liquid is absorbed, 1-2 minutes. Serve hot.

Top Singapore Cantonese



9 IN SINGAPORE, all restaurants are not created equally Chinese. Between pungent Hokkien noodle stalls and bland status-seafood places, the authentic middle belongs to humble master Chan Chen Hei. Born in a poor village near Guangzhou (Canton), Chan sneaked with his family into Hong Kong, where he trained in a restaurant frequented by triad gangs—whose idea of restaurant criticism was to beat up the chef. He moved to Singapore in 1982 and gained a following there cooking at the Pan Pacific hotel. In 2002 he left to gamble on his own restaurant, **CHEF CHAN'S**—a loft-like black-walled space showcasing precious antiques collected on mainland holidays (he designed the interior himself). Alongside emblems of his loyalty to Cantonese cuisine like winter melon soup and crispy roast chicken as softhearted as its cook, he innovates with dishes like beef tenderloin fried with black pepper sauce (below) and pâté-stuffed prawn balls. Every dish smacks of China: balanced between the rustic and the refined, between bitterness and joy. —*John Krich* ★



RECIPE

Goan Avocado Salad

MAKES 3 1/2 CUPS

Floyd Cardoz, executive chef and co-owner of Tabla restaurant in Manhattan, gave us this recipe. Naan chips usually accompany the salad; for another chip suggestion, see IN THE SAVEUR KITCHEN, page 89.

FOR THE SALAD:

4 ripe avocados, peeled, pitted, and cut into 1/2" pieces
 1 small red onion, peeled and finely chopped
 1 plum tomato, cored and chopped
 3 tbsp. finely sliced cilantro leaves
 3 tbsp. fresh lime juice
 2 tbsp. extra-virgin olive oil
 1-2 tsp. ground cumin
 1/2 tsp. sugar
 1/8 tsp. cayenne
 Fine sea salt and freshly ground black pepper

FOR THE CHIPS:

2 8"-9" naan breads (see page 94)
 2 tbsp. extra-virgin olive oil
 Fine sea salt and freshly ground black pepper

1. For the salad: Put avocados, onions, tomato, cilantro, lime juice, oil, cumin, sugar, cayenne, and salt and pepper to taste into a medium bowl and stir well. Press plastic wrap directly onto surface of salad and refrigerate for 2-3 hours.

2. For the chips: Preheat oven to 350°. Using a rolling pin, roll each naan to a 1/8" thickness. Cut each bread into 12 triangles. Put triangles into a large bowl, drizzle with oil, add salt and pepper to taste, and toss well. Arrange triangles in a single layer on a baking sheet. Bake, turning chips over and rotating baking sheet halfway through, until crisp, about 20 minutes. Set aside to let cool.

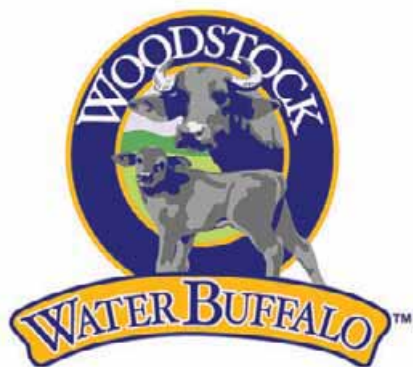
3. Garnish avocado salad with sliced cilantro, if you like, and serve with chips.

Crossing Cultures Our Way

10

SPIKED WITH CAYENNE and cumin and served with naan chips, **GOAN AVOCADO SALAD**, created by chef Floyd Cardoz (left) for the Bread Bar at Manhattan's Tabla, is guacamole gone happily Indian. ★





YOGURT WE'LL ROAM FOR

11 The Woodstock Water Buffalo Company's delicious **WATER BUFFALO MILK YOGURT** is not only thicker than the cows' milk version but also comes in fun flavors like spicy chai and tart Vermont black currant. ★



How We Get High in Rome

13 Rome looks great at roof level, all curvaceous domes and peaked expanses of terra-cotta tiles that glow like a winter sunset. The **BRAMANTE ROOF TERRACE**, atop the Hotel Raphaël, off the piazza Navona, is a perfect vantage point from which to drink in the upper levels of the Eternal City, with a Campari soda on the side. P

12 TASTIEST TOMATO

Juicy, flavorful **SUN GOLD TOMATOES** are so sweet they practically taste like candy. We can't wait for summer so that we can gobble them straight from the box on the way home from the farmers' market. —Vivian Jao



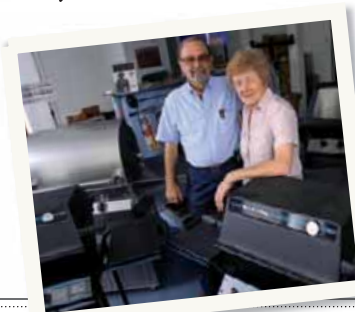
MASTERS OF GRILL MARKETING

14 IN 1959, while working for Arkla Industries, Lark Hunter helped launch one of the world's first gas grills. It was initially met with a total lack of interest if not outright derision. But Hunter—an optimist and food lover—believed that it could revolutionize outdoor cooking, and he persisted, subsequently introducing gas grills to cooks all over the globe. He retired in 1984 but, to nobody's surprise, thought retire-

ment was the pits (barbecue pun intended), and with the help of his children, Carl, Linda, and Sandy, and his wife, Adelma, he founded **CLA GRILLS AND SERVICE** in Little Rock, Arkansas, where he sells not only grills but replacement parts for roughly 60 makes of them. If you call CLA Grills, day or night, Hunter or a member of his family will diagnose your grill's malfunction over the phone and send the necessary parts “as

fast as we can run”. Hunter even took care of the grill at the home of Little Rock's most famous export. “Whatever else you want to say about him,” Hunter

reports, “Clinton was not unknown to march right out of the governor's mansion and grill his own steak if he felt like it.” Hunter has recently been pushed into the electronic age by the grandkids who have joined the business; he set up a website, and sales have skyrocketed. Now Hunter's great-grandson has started showing up for work, too—so who knows what the future holds for CLA Grills, now four generations strong? —Amy Wilensky ★



RECIPE

Huevos "Hacienda de Puebla"

(Eggs with Tomatoes, Black Beans, and Poblanos)

SERVES 4

This dish is one of several egg specialties offered on El Cardenal's daily breakfast menu.

- 2 large poblano chiles
- 9 tbsp. sunflower oil
- 1 large white onion, peeled and finely chopped
- 3 cloves garlic, peeled and minced
- 6 ripe medium tomatoes, cored, peeled, seeded, and finely chopped
- Salt
- 2½ cups cooked black beans, drained
- 1 tbsp. chopped fresh epazote (optional)
- 4 6" corn tortillas
- 8 eggs
- ½ cup Mexican crema or sour cream
- ⅓ lb. gouda, grated

1. Preheat oven to 400°. Roast chiles on a sheet pan on the top rack of the oven, turning chiles over halfway through, until skins blister and char on all sides, 20–25 minutes. Transfer chiles to a bowl, cover with plastic wrap, and let steam for 10 minutes. Remove and discard stems, skin, and seeds. Cut chiles lengthwise into 1"-wide strips. Cover and set aside.

2. Heat 2 tbsp. of the oil in a medium cazuela (see page 94) or heavy medium pot over medium heat. Add two-thirds of the onions and half the garlic and cook until onions are soft, 5–8 minutes. Add the tomatoes and season to taste with salt. Cook until thickened, about 25 minutes. Transfer sauce to a bowl and set aside.

3. Purée beans and ½ cup water in a blender until smooth, 1–2 minutes. Heat 3 tbsp. of the oil in a clean medium cazuela over medium heat. Add remaining onions and garlic and cook until onions are softened, about 5 minutes. Add beans and epazote (if using) and cook until purée thickens, about 5 minutes. Season to taste with salt.

4. Preheat broiler. Lay 1 tortilla each in the bottom of four 7"-8" cazuelas (see page 94) or ovenproof dishes. Spread beans evenly over tortillas. Heat remaining oil in a large skillet over medium heat, then fry eggs in batches, flipping over halfway through, until yolk is just beginning to firm up, about 1–2 minutes per side. Transfer 2 eggs to each cazuela on top of the beans. Spoon sauce over eggs and top with strips of chiles. Drizzle crema over chiles, sprinkle with cheese, and broil in broiler until bubbling and lightly browned, about 5 minutes. Serve hot.

MASTER OF MEAT

IT SHOULD COME as no surprise that the flesh at the Penthouse Executive Club in Manhattan is of superior quality.

But the choice bits we're talking about are not those working the pole on the stage upstairs but rather those arrayed downstairs in the

dry-aging room presided over by **ADAM PERRY LANG**. As chef at the acclaimed Robert's Steakhouse, inside the strip club, the Brooklyn-born Perry Lang (who has worked at Daniel, Le Cirque, and Chanterelle) has custody of the best steaks in the city—and he knows his meat. For both Robert's and Daisy May's BBQ USA, next door to the club (which he began at around the same time that he took the steak house job), he works with ranchers who can identify

16 Best Mexico City

For aromatic artisanal hot chocolate frothed by solicitous waiters, a broad selection of flavorful egg dishes, and sweet breads fresh from the oven smeared with the kind of thick clotted cream typically found only in the countryside—a classic Mexico City breakfast, in other words—look no farther than **EL CARDENAL**. This venerable restaurant in the city center, in operation since 1969, is a temple of traditional Mexican cooking, a kind of self-sufficient village where everything is made by hand.



No wonder it is the meeting place for savvy Mexicans from all walks of life who relish the flavors and freshness of real Mexican food—and not just in the morning, either.

—Maricel E. Presilla ★



“prime” while it’s still standing in the pasture. Then he dry-ages primal cuts—heavy, unwieldy racks of bone-in beef—in a room custom-built for controlling not only temperature and humidity but also the velocity of the air-flow, which Perry Lang considers a factor in the production of better-tasting meat. He ages longer than any other steak house, up to three and a half months. For Daisy May’s, he turns his beef into terrific-tasting ribs and

brisket (which he smokes for up to 14 hours) and sells them alongside pulled pork, pork ribs, and chicken. For Robert’s, he broils his steaks in a 1,200-degree broiler to give them their rich, crusty char. You can go to Robert’s for what’s young and fresh, and for a couple of (big) bills, they’ll join you at your table, if you’re so inclined—but don’t overlook the aged, mature beauty that arrives on the plate. —Gabrielle Hamilton ★

y Breakfast



17 What We Really Like About Canada

Of all the irresistible chocolates and pastries sold at the Senses Bakeries in Toronto and Vancouver, **CHOCOLATE SPARKLE COOKIES** shine the brightest for us. Made with Valrhona chocolate, European butter, and very strong blackberry honey, these deeply rich morsels are as close to chocolate truffles as baked goods get. ★

RECIPE

Southern Chopped Salad

SERVES 4-6

Jim 'N Nick's Bar-B-Q uses its own secret-recipe barbecue sauce in this salad; any good tomato-based barbecue sauce works well, too.

FOR THE DRESSING:

1 clove garlic, peeled and minced
3 tbsp. red wine vinegar
1 tsp. dijon mustard
1 tsp. fresh thyme leaves, chopped
Dash of worcestershire sauce
3/4 cup olive oil
Salt and freshly ground black pepper

FOR THE SALAD:

3 slices sourdough bread, crusts removed, cut into 1" pieces
2 tbsp. butter, melted
1 tbsp. freshly grated parmesan
Salt and freshly ground black pepper
2 ears fresh corn, shucked
1 red onion, peeled and thickly sliced
1/4 cup toasted pecans, chopped
4 slices cooked bacon, chopped
1 cup cooked, boneless chicken, preferably barbecued, chopped
3/4 cup grated cheddar cheese
1 head iceberg lettuce, cored and sliced
4 large romaine lettuce leaves, sliced
12-16 grape tomatoes, halved
1/2 cucumber, halved lengthwise, seeded, and sliced
4-6 tbsp. tomato-based barbecue sauce

1. For the dressing: Whisk garlic, vinegar, mustard, thyme, and worcestershire in a medium bowl. Gradually whisk in oil until emulsified. Season with salt and pepper to taste.

2. For the salad: Preheat oven to 350°. Put bread, butter, parmesan, and salt and pepper to taste in a small bowl and toss to combine. Spread bread in a single layer on a baking sheet and bake, stirring halfway through, until dry, 15-20 minutes.

3. Grill corn and onions over medium-hot coals until cooked through and browned on all sides (corn takes 20-25 minutes; onions 8-10 minutes). Let cool, then cut kernels from cobs, discarding cobs; chop onions.

4. Put croutons, pecans, corn, onions, bacon, chicken, cheddar, lettuces, tomatoes, cucumbers, and dressing in a large bowl and toss to combine. To serve, divide salad between 4-6 large bowls and drizzle with barbecue sauce.



Tastiest Birmingham Export Since Emmylou Harris

18 TWENTY YEARS AGO, the father-and-son team of Jim and Nick Pihakis started a first-rate barbecue pit in Birmingham, the smoky nexus of Alabama—long considered one of the leading states in the world of true 'cue. Over the years, **JIM 'N NICK'S BAR-B-Q** (their trademark name and spelling) has expanded and now has six locations in the Birmingham area, two others elsewhere in Alabama (Montgomery and Jasper), and six more in other places (Destin and Niceville, Florida; Hiram, Georgia; Charleston, South Carolina; and Nashville and Smyrna, Tennessee). By the end of 2006, 11 more will have fired up. The question is: Can a pit from the heart of the South survive and thrive in a distant environment? Apparently, yes. The reasons are multiple: pork, chicken, and brisket slow-cooked over hickory-wood fires; a menu of



other Southern dishes, including choice desserts; plus salads, munchies, iced tea (sweet or not), even a full bar. The dining space feels a bit like a friendly neighborhood café—a modern reflection of something old and familiar, accented by the beckoning finger of hickory smoke that wafts from the brick chimney and gently touches your senses. —*John Egerton* ★

19 Most Welcome Scandinavian Food Shops

After a hard few hours of loading our cart at IKEA (the Rulla TV stand, the Gemak spice jars, the Bästis cat bed), we start thinking about dinner—so we stop in at one of those bright **IKEA SWEDISH FOOD MARKETS** now in every store to pick up frozen meatballs (plus cream sauce and lingonberry jam to go with them), not to mention some rye crispbread, herring pâté (see #79), västerbotten cheese, sour cream potato chips... Ours is a big appetite. Somebody's got to satisfy it. ★



When Being Single Isn't Everything

20

WE LOVE SINGLE-MALT WHISKY, but we also appreciate the products of the whisky blender's art. And John Glaser is an artist, as the five **COMPASS BOX CRAFTED WHISKIES** he sells in the United States—concocted from premium single-malt and single-grain distillates—clearly demonstrate. Our favorites: the sweet and silky all-grain Hedonism and a rich, smoky, iodine-scented creation called the Peat Monster. ★



FAVORITE NOSH AFTER A NIGHT OF KARAOKE

21 Stands all over the Taiwanese city of Taipei serve tasty **DAN BING**, crêpes filled with scrambled eggs and scallion. This traditional Chinese breakfast dish—first brought to Taiwan by immigrants

from the mainland—often gets updated with smoked chicken, cheese, or bacon. Whatever's inside, though, dan bing are the best when slathered in soy and chili sauces. —Alexandra Vallis



Not a Candy Bar for Kids

22 Tiny, bitter 99 percent cacao chocolates from **DEBAUVE & GALLAIS**, the oldest chocolatier in Paris, are almost too bitter—but with a sip of good whisky or cognac, they're just right. ★



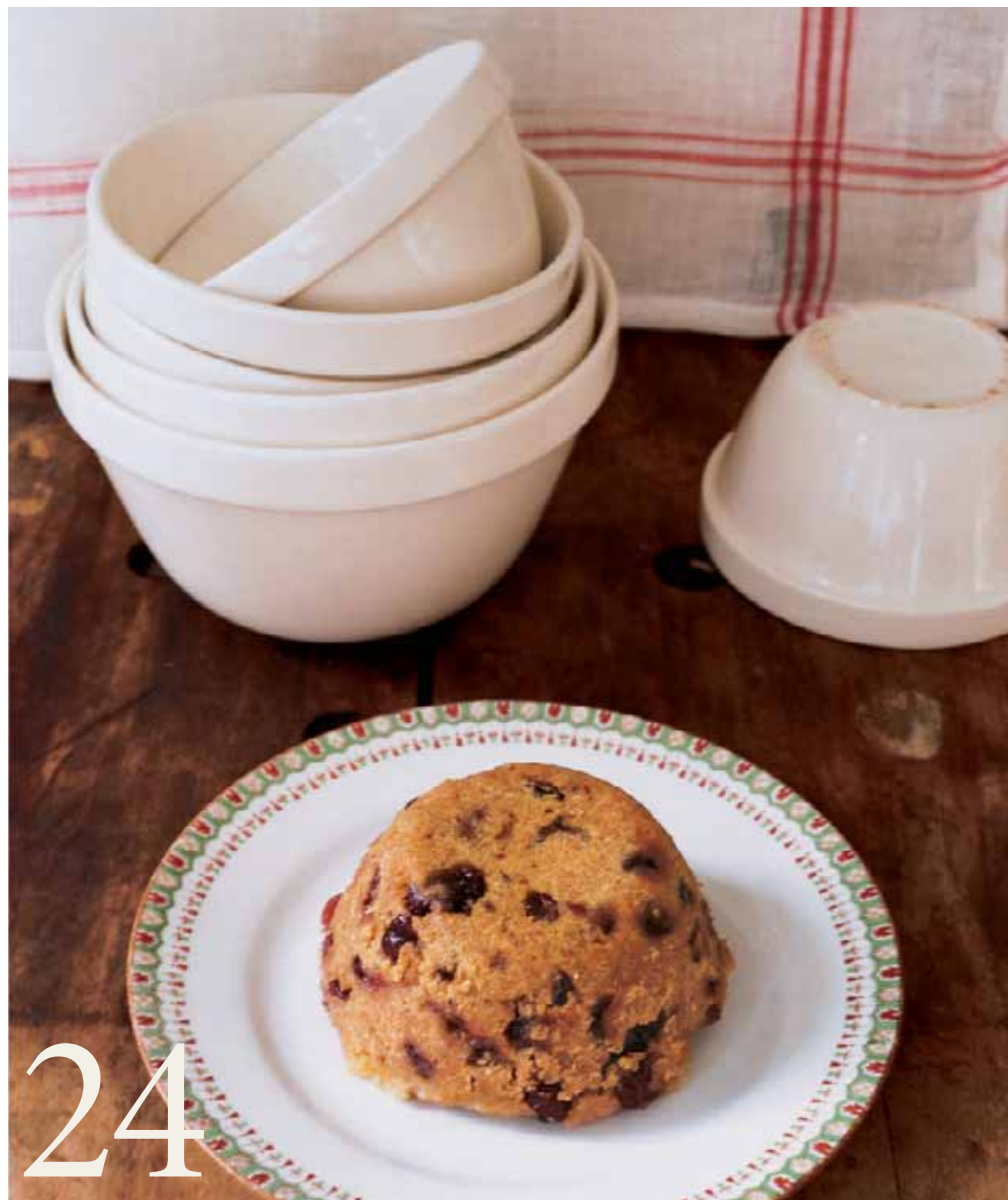
TOP TOKYO SUSHI

23 Early every morning in the old Tokyo district of Tsukiji, Hiroaki Sasaki, a third-generation sushi chef, walks from his restaurant, **SUSHI SASAKI**, to the nearby Tsukiji fish market. There he chooses 20 to 30 kinds of seasonal seafood, all domestic, for the restaurant. Old Tokyo (or Edo) is the birthplace of nigiri-zushi (otherwise known as edomae sushi), a small oblong of sushi rice

topped with cured, cooked, or raw fish or shellfish, and no one prepares it better than Sasaki and his crew. In their hands, local specimens such as the bar-tailed flathead and the bluefin sea robin are always wonderfully fresh, with consistently excellent taste and texture. "Our seafood must be served at its peak," says Sasaki-san. "After completing the kitchen preparations, our



task is the skilled ritual performance of sushi making and taking care of each customer. Did they like it? Are they still hungry? And we are always prepared to engage in any conversation, from politics, arts, and theater to the daily news." —*Hiroko Shimbo* ★



24 **Bowl with Soul** MADE IN THE United Kingdom since the 1800s, the thick earthenware **PUDDING BASIN** is used throughout Britain and the former British Empire for traditional Christmas puddings and other desserts and for savory specialties involving meat or vegetables. Once filled, it's covered and set into a kettleful of water over a low flame to simmer peacefully until its contents are set. —*Claudia M. Caruana* ★

RECIPE

Cranberry Pudding

MAKES 2

Food writer Claudia Caruana makes this sweet pudding at home. Other dried, sweetened fruits, such as pitted prunes or cherries, may be substituted for the cranberries.

5 tbsp. butter, softened
 1 1/4 cups dried, sweetened cranberries
 3/4 cup fresh bread crumbs
 3/4 cup flour
 1 tsp. finely grated orange zest
 1/2 tsp. baking powder
 1/3 cup fresh orange juice
 Whipped cream (optional)

1. Put 4 tbsp. of the butter, cranberries, bread crumbs, flour, orange zest, and baking powder into a large bowl and stir well with a wooden spoon to combine. Add orange juice and 1/3 cup water and stir until mixture becomes a very thick batter, about 1 minute.

2. Grease two 2 1/2-cup glazed-ceramic pudding basins (about 3" deep x 5" wide; see page 94) with remaining butter. Lightly pack half of the batter into each of the basins. Cover each basin with 2 layers of waxed paper, then with 2 layers of foil; secure tightly with twine. Put basins on a rack set in a wide deep pot. Add water to the pot so that it reaches 2" up the sides of the basins. Cover pot and bring to a simmer over medium-high heat, 10–15 minutes. Reduce heat to medium-low to maintain a simmer and steam, covered, replenishing water as necessary, until puddings are set, about 3 1/2 hours.

3. Remove pudding basins from pot and let cool slightly, about 10 minutes. Remove and discard paper, foil, and twine. Run a knife around the edge of the puddings to loosen them and turn each pudding out onto a small plate. Serve warm, with whipped cream, if you like.

Cake Worth JOINING FOR 25

It's classic in both look and flavor; it's cheap and good; it's the **COSTCO BIRTHDAY CAKE**. Really. The chocolate's okay, but our favorite is the moist white cake with buttercream frosting and cheesecake mousse filling. —Alexandra Vallis **P**



CHEESE WITH CHARISMA

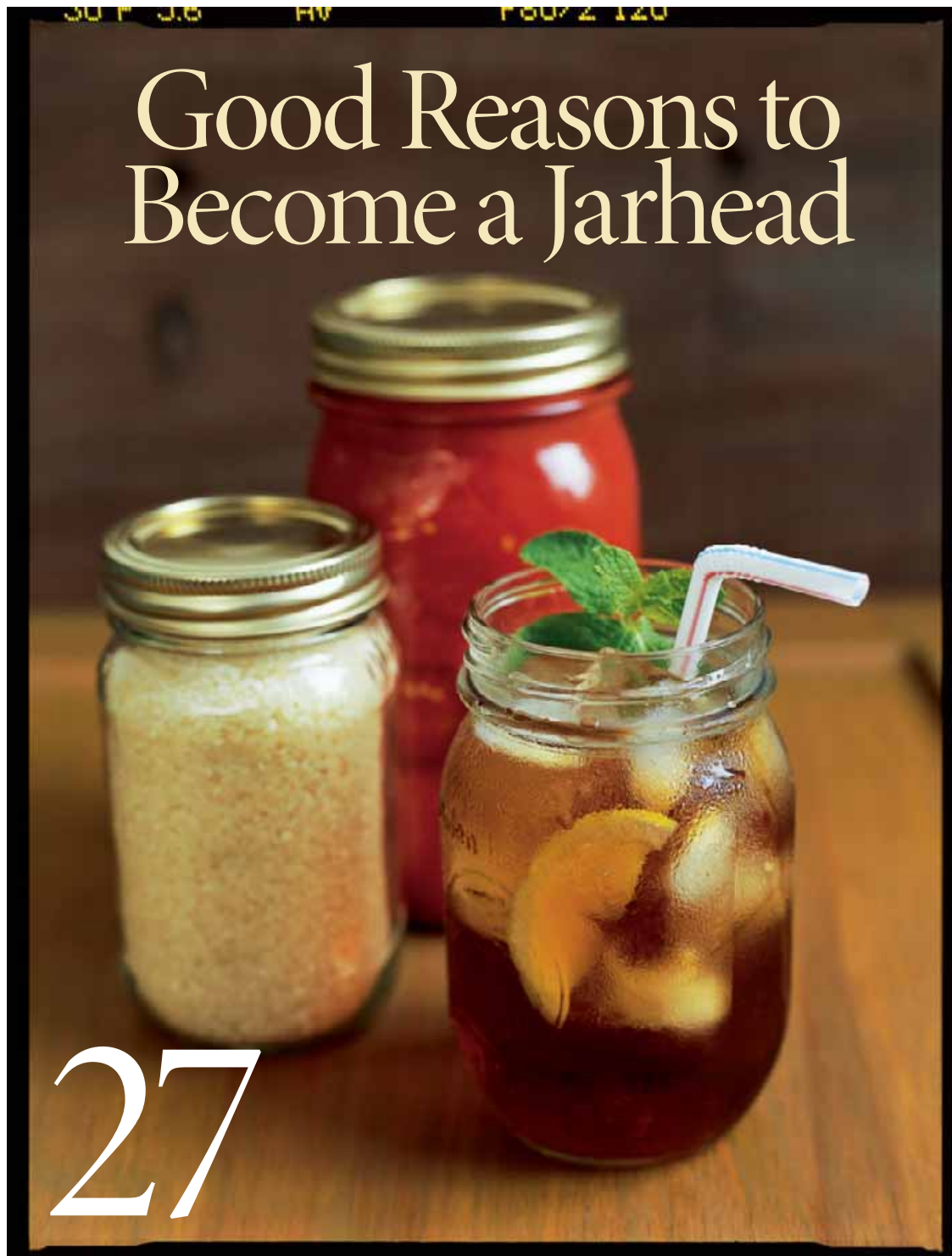
26 From the Catalan village of Ossera, high in the Spanish Pyrenees, comes a seasonal cheese we crave year-round: **OSSERA SERRAT GROS**, a raw goats' milk cheese handmade from spring through mid-autumn. Seductively creamy beneath its sticky ochre rind, the cheese is redolent of mountain pastures—mushroomy, piney, nutty, and fruity. —Adrian Murcia



Good Reasons to Become a Jarhead

27

IN 1858, JOHN L. MASON, a New York City tinsmith, revolutionized food preservation by patenting the first sealable screw-top glass container, which he modestly dubbed the **MASON JAR**. (Today the term refers to any similar receptacle, whether an original mason, an antique copycat, or a modern-day version of the Ball or Kerr variety.) We're all for honoring Mr. Mason's original intent (we've made enough stewed tomatoes to last a lifetime), but there's something quintessentially old-fashioned, almost romantic, about the sturdy utility of mason jars that makes us want to use them wherever, whenever, and however we can. We store our kitchen utensils in them on our kitchen counters; we fill one or two of them with wildflowers as a centerpiece for our dinner tables; and on a hot summer's day, we think there's nothing better than sitting on the porch with a pint-size mason jar of ice-cold lemonade or sweet iced tea in our hands.

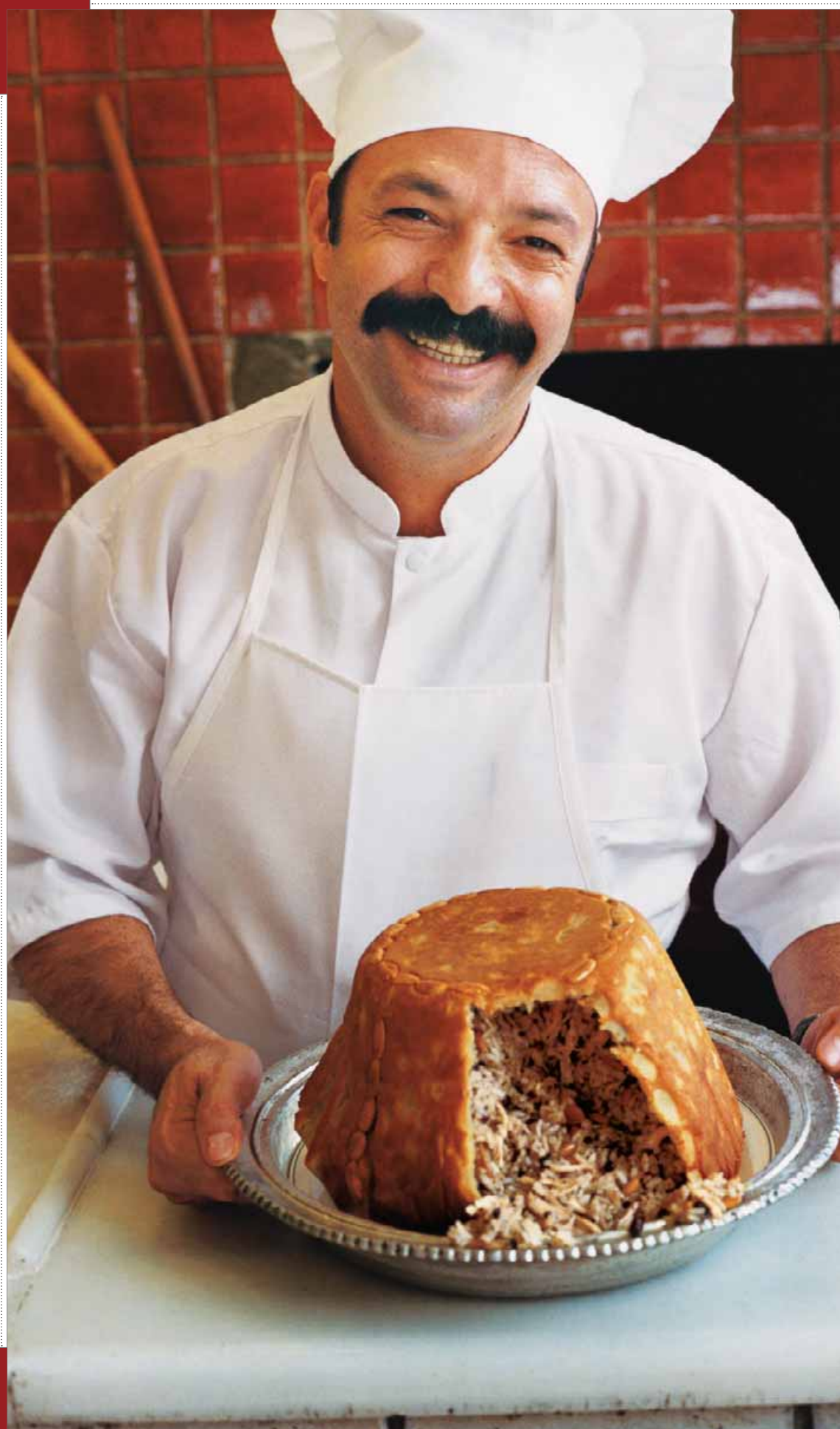


Turkish Touchstone 28

WHEN WE'RE IN Istanbul and hungry for both food and tradition, we take the ferry over to the city's Asian side, to the quiet suburb of Kadıköy, where tourists are few—and where chef **MUSA DAĞDEVİREN** works to preserve Turkey's culinary soul. At his Çiya, a cluster of two kebab shops and a *sofrasi* (home-style restaurant) on a sunny market street, Dağdeviren and his staff cook regional specialties from all over Anatolia and beyond. A meal at the *sofrasi* is a procession of surprises and delights: the last time we visited, we had wild garlic and cracked-wheat soup from Erzurum, in the mountainous east; tiny ground-lamb meatballs sandwiched between juicy loquat halves, from Gaziantep, near the Syrian border; and a monumental pilaf encased in buttery almond-studded pastry, from Siirt, in the southeast—plus nearly two dozen other small plates of various provenances, among them a meltingly tender lamb and fig stew and giant, fat Aegean artichokes stuffed with rice, dill, and pine nuts, in addition to several salads and dips and hot breads from Çiya's wood-burning ovens.

Dağdeviren, a natural teacher with an impish twinkle in his eye and a big, dimpled smile, loves to talk with his customers about what they're eating and often takes ingredients to the table as a show-and-tell. He grew up working in his family's bakery, in Nizip, in southeastern Turkey,

CLOCKWISE FROM LEFT: CHRISTOPHER HIRSHEIMER (2); LARRY NIGHSWANDER



and opened the first portion of Çiya—a kebab place—in 1986, when he was 26. Most of his customers were from the provinces, and they started requesting the foods they knew from back home. Before long, Dağdeviren was traveling all over the country researching recipes and then returning home to make regional

kebabs to please his customers. The sofrasi, with its unwritten but enormous menu—most of what's on offer changes every day, and he estimates that he makes several hundred different dishes over the course of a year—represents a natural extension of that generous

impulse. “People tell me, ‘Oh, my God, my mother used to cook this!’ Or, ‘I used to have this at my grandmother’s house!’” says Dağdeviren contentedly. One of his early customers, a petite, lively journalist named Zeynep Çalışkan, was so seduced by his way with the spicy kebabs of her hometown, Antakya, that she became a regular—and ended up marrying him. (She is now

his business partner, too, and manages the restaurants.)

Dağdeviren’s curiosity seems limitless. He delights in cooking with seasonal herbs and vegetables seldom seen outside their home villages—preparing, for instance, a crunchy salad of young, licorice-flavored shoots culled from mastic trees, which



would, he informed us, be too tough to chew if harvested a week later. And it’s not only flavors that intrigue him but also the “archeology of a dish”, as he puts it; so, last year he started his own food history magazine, a handsome, scholarly journal called *Yemek ve Kültür*

(Food and Culture). His newest dream is to found an organic farm, a rarity in Turkey, to supply his restaurants and enlighten the public about sustainable, pure ways of raising food. “He relates everything to food,” Zeynep says fondly, looking at him. “You could say, ‘It’s nice weather,’ and he’ll say, ‘Yes, good for the sunflowers, for sunflower oil.’” We’re glad he does. ★

RECIPE

Perde Pilavi

(Pilaf “Veiled” in a Pastry Crust)

SERVES 8-10

Musa Dağdeviren makes this Turkish wedding dish in both large and individual sizes. According to lore, the crust symbolizes a new couple’s house; the nuts, the couple themselves; and the currants, all their future babies.

FOR THE DOUGH:

5 cups high-protein flour
2 eggs
2/3 cup milk
1/2 cup yogurt
6 tbsp. olive oil
1 tsp. salt

or other short-grain rice

12 tbsp. butter
2 cups sliced blanched almonds
1 cup pine nuts
1 1/2 cups dried currants, soaked in warm water for 20 minutes, then drained and squeezed
4 tsp. dried oregano
2-4 tsp. ground allspice
1 1/2 tsp. freshly ground black pepper
2 tsp. finely chopped dill
20 mint leaves, finely chopped
6 scallions, white parts only, minced
10 tbsp. butter, softened
1/2 cup blanched almond halves

FOR THE FILLING:

1 whole 4-5-lb. chicken, cut into 8-10 pieces
1 onion, peeled and chopped
1 medium carrot, trimmed, peeled, and chopped
2 ribs celery, chopped
3 tbsp. fresh lemon juice
Salt
5 cups baldo rice (see page 94)

1. For the dough: Put flour, eggs, milk, yogurt, oil, and salt into a large bowl. Using your hands, mix dough until a rough ball forms. Turn dough out onto a lightly floured surface and knead until dough comes together into a smooth ball, 3-4 minutes. Cover with plastic wrap and let rest for 1 hour.

2. For the filling: Put chicken, onions, carrots, celery, and lemon juice into a large pot. Add 6 cups water, season to taste, cover, and bring to a boil over medium-high heat. Reduce heat to medium-low and simmer until chicken is cooked through, 20-25 minutes. Transfer chicken to a plate; cool slightly. Remove and discard skin and bones. Shred chicken and set aside. Strain and degrease remaining broth. Set aside 5 cups broth, reserving the rest for another use.

3. Wash rice, then soak in lightly salted water for 20 minutes. Drain rice. Melt butter in a large pot over medium heat. Add nuts and cook, stirring often, until golden, about 10 minutes. Add rice and toast until opalescent, 10-12 minutes. Stir in reserved chicken, stock, and currants and season to taste with salt. Cover, reduce heat to medium-low, and cook, stirring occasionally, until liquid has absorbed and rice is softened but not fully cooked, 20-25 minutes. Remove pot from heat and set aside, covered, to let rest for 10 minutes. Stir in oregano, allspice, pepper, dill, mint, and scallions. Adjust seasonings and set aside.

4. To assemble, preheat oven to 375°. Grease bottom and sides of a 6-quart ovenproof pot with butter. Arrange almonds, round side out, along bottom ring of pot and around the sides in vertical straight lines spaced 4" apart. On a lightly floured surface, roll out dough into a 23" circle. Fit dough into pot, pressing it firmly into almonds. Trim dough around edges of pot to leave a 2" overhang. Transfer filling to pot and gently pull edges of dough over filling. Bake pilaf, covered, with a baking sheet set on rack below it to catch any drips of butter, for 30 minutes. Uncover pilaf and bake until golden, 30 minutes. Let rest for 15-20 minutes, then invert pilaf onto a plate. Serve warm.

SO YOU WANT TO BE A FOOD WRITER?

29

For the culinary bard in all of us: the **MAGNETIC POETRY KITS** (Food Lover and Wine Lover editions) come in handy when inspiration strikes during that midnight snack raid. ★

who ate my chicken taco
I did it was delicious

LONGEST-RUNNING AMERICAN WINE PHENOMENON



30 He's been a grocer to the stars, a mountain resort restaurateur, and a Buddhist monk ordained in Cambodia; he counted Greta Garbo and Olivia de Havilland as close friends and fell in love with Gloria Swanson; he organized the food and wine for three presidential inauguration banquets. What we appreciate the most about **ROBERT LAWRENCE BALZER**, though, besides his inspiring longevity (he is 93), is that he started writing eloquently and affectionately almost 70 years ago about wine and the people who made it—especially California wine, which was still decades away from international respectability—and hasn't stopped since.



31 Creamy, rich, and powerful, the eight or so Belgian-style ales from **ALLAGASH BREWING COMPANY** are beers we savor slowly: you just can't rush beauties like Curieux, aged to a mellow, deep-gold toastiness in bourbon barrels, or the walnut brown, extremely full-bodied Four-so named because it's fermented, yes, four times. ★

BEST BELGIAN-STYLE BREWERY IN AMERICA



What We **Bite** into When We Want to Make Some **Noise**

32 PERFECT HANDMADE Pennsylvania Dutch-style **MARTIN'S PRETZELS** (no preservatives, no sweeteners, no fat) are the standard against which all pretzels should be judged. Every bite is crisp and slightly nutty, and—the best part—ends with a resounding crunch. ★





CLOCKWISE FROM TOP LEFT: COURTESY CRN DIGITAL TALK; MICHAEL KRAUS; CHRISTOPHER HIRSHEIMER (2); MICHAEL KRAUS

33 Where Size Doesn't Matter

ALMOST EVERYTHING about **LE TIMBRE** (The Postage Stamp) is small: the dining room (24 seats), the ever changing menu (four appetizers, four main dishes, three desserts), the wine list (a mere handful of offerings), the price (about \$36 for three courses), even the diminutive Manchester-born chef, Christopher Wright (left, in white), himself. But the flavors that come out of Wright's minuscule open kitchen—in dishes like endive soup with stilton and walnut quenelles, roast squab with buttery cabbage, a kind of “cottage pie” of confit pork with onions (below), and ultra-traditional tarte tatin—are big. So are the smiles of diners who discover this Parisian treasure. ★

RECIPE

Parmentier de Porc Confit aux Oignons

(“Cottage Pie” of Pork Confit with Onions)

SERVES 8

The French take on cottage pie, hachis parmentier, is usually made with chopped beef.

3 lbs. (6 cups) lard	2 lbs. (5 medium) yukon gold potatoes
2 lbs. boneless pork loin, halved	8 tbsp. butter, softened
4 yellow onions, peeled and thinly sliced	½ cup heavy cream
1 small head garlic, halved crosswise	2 tbsp. whole-grain mustard
4 sprigs fresh thyme	1 tsp. balsamic vinegar
1 bay leaf	1 tsp. sherry vinegar
Salt and freshly ground black pepper	Pinch of sugar
	1 tbsp. olive oil
	3 cups baby arugula leaves

1. Preheat oven to 300°. Put lard, pork, onions, garlic, thyme, bay leaf, and salt and pepper to taste into a large pot, cover, and bring to a simmer over medium-low heat, about 30 minutes. Transfer pot to oven and cook until pork is very tender, about 4 hours. Drain confit in a colander set over a large bowl. Set aside 1 cup of the lard. Discard remaining lard, garlic, thyme, and bay leaf. Shred pork and onions with a fork, add lard, cover, and refrigerate until ready to use.

2. Put potatoes into a large pot, cover with salted water, and simmer over medium heat until tender, 45–50 minutes. Drain and let cool slightly. Peel potatoes, put into a large bowl, add butter and salt to taste, and mash lightly with a potato masher. Keep warm in a medium pot over low heat.

3. Heat cream and mustard in a small saucepan over medium-low heat for 5–7 minutes. Mix vinegars, sugar, and salt and pepper to taste in a small bowl and whisk in oil.

4. Reheat pork mixture in a medium pot over medium heat, about 5 minutes, then adjust seasonings. Toss arugula with dressing. Place a 3½”-wide ring mold in the center of a warm plate and pack with ¼ cup of the pork mixture, then ½ cup of the potatoes, and top with some of the greens. Remove ring and drizzle plate with 1 tbsp. of the mustard cream. Repeat process with remaining pork, potatoes, arugula, and cream. Serve immediately.



Restaurants You Can Bet On

BY MAX JACOBSON

WHEN WOLFGANG PUCK opened Spago in Las Vegas in 1992, he wondered publicly whether anyone would bother coming. If he'd only known. Puck now has five bustling restaurants in the city, and the parade of other top chefs who have recently opened dazzling showplaces here (with great food) just doesn't stop—from LA favorites like Piero Selvaggio and the "Hot Tamales" (Mary Sue Miliken and Susan Feniger) to superstars with names like Robuchon, Boulud, Vongerichten, Keller, and Ducasse (Guy Savoy and Mario Batali are slated to join the roster later this year). Vegas may not be, as Robin Leach likes to bellow, "the greatest dining destination in the world today", but it must be pretty close. Here's what's new. ★

34 | THE MARQUEE chef isn't in residence at **DANIEL BOULUD BRASSERIE**, but the style of cooking at this casual-French place—Belle Époque style inside, Vegas-theatrical on the patio (right)—hardly requires the master's presence. Boulud's chef colleague Philippe Rispoli is a genius with pork, so insist on his charcuterie board. Also good: the moules frites, pissaladière, crispy duck confit, and braised short ribs. And yes, that short rib and foie gras-stuffed burger is available; no surprise, since we are, after all, in the world capital of indulgence.

35 | THERE IS no more spectacular place in America for eating fish than **BARTOLOTTA RISTORANTE DI MARE**. Chef Paul Bartolotta (top right, in glasses) is more passionate about fish than Jacques-Yves Cousteau was, so when he comes to your table

with one of his platters of whole specimens, you'd better take notice. The chef is also fluent in nonpiscatorial Italian: before your fish,



34

try his meat-stuffed agnolotti del plin or the most delicious pasta e fagioli imaginable.

36 | IT MAY share a name with his Napa Valley bistro, but Thomas Keller's **BOUCHON LAS VEGAS**



35



36

the art bakery, brasserie-style dining room (below, center), pewter-topped oyster bar, and outdoor patio looking out onto a beautifully landscaped garden. Keller's commitment to boutique products is evident here in dishes like boudin noir made specially for the restaurant and a gigot d'agneau based on very flavorful farm-raised lamb. As a bonus, the restaurant serves breakfast—the best one in the city.

37 | ARE WE dreaming, or has the most iconic of contemporary French chefs really opened a restaurant in Vegas? He sure has. Claude Le Tohic is chef de cuisine at **JOËL ROBUCHON AT THE MANSION**, but the food is pure Robuchon himself and worth every (considerable) penny. In this jewel



37

box of a dining room (above), ornamented by a Rodin replica and a Swarovski crystal chandelier, service is perfection and guests can choose from tasting menus of nine courses or 16, or from an à la carte menu that includes such Robuchon classics as velvety cauliflower cream soup with osetra caviar, truffled langoustine ravioli, and guinea fowl stuffed with foie gras.

38 | NEW YORK import Rick Moonen's **RM SEAFOOD** consists of an elegant upstairs dining room (right, center) and a casual downstairs bistro with a raw bar and some of the best clam chowder outside New England. Upstairs dishes like abalone with uni butter and Pacific sturgeon caviar show off the chef's creativity; pan-roasted

is far grander than that establishment—15,000 square feet of light and space, complete with state-of

barramundi with sweet onion purée makes you wonder why more chefs in town don't serve that Australian fish.

39 | THE GRANDEST restaurant at the Wynn Las Vegas, **ALEX** features burnished orange curtains, an eye-popping staircase from *Hello, Dolly!*, and the relentlessly creative Mediterranean cooking of Alain Ducasse pro-



39

relocated here from the Bay Area, is superb. Try the foie gras duo (salt-cured *en torchon* and seared with roasted sweet potato, both flavored with dates, cognac, and cloves) or the pan-roasted Columbia River salmon dressed up with crisp sweetbreads, whole grain mustard, and beets. Tiny, piping-hot blue-corn muffins are spectacular, and so are the after-dinner petits fours, fruit jellies, and squares of chocolate ganache. (Below, a chef at Bradley Ogden spoons smoked-salmon caviar onto oysters.)

41 | ALAIN DUCASSE was the first three-star Michelin chef to invade Vegas, and his impact has been undeniable. Ducasse's **MIX** is

40 | THIS SHOWPIECE restaurant, named for its all-American chef **BRADLEY OGDEN**, who has



40

JOE PATRONITE (7)

RECIPE

Ricotta Gnocchi with Spinach, Chanterelles, and Parmigiano-Reggiano

SERVES 4-6

Chef Alex Stratta serves this elegant dish at Alex in the Wynn Las Vegas.

FOR THE GNOCCHI:

1 cup ricotta cheese
1/3 cup mascarpone cheese
1/2 cup flour
1 egg, lightly beaten
Salt and freshly ground white pepper
2 tbsp. extra-virgin olive oil

FOR THE VEGETABLES:

2 tbsp. butter
1/4 lb. chanterelles, cleaned and quartered
1 1/2 cups chicken stock
Salt and freshly ground white pepper
2 tbsp. extra-virgin olive oil
2 bunches spinach, stemmed
1 clove garlic, peeled and minced

FOR THE SAUCE:

3/4 lb. (3 sticks) butter, cut into small pieces
1 large shallot, peeled and minced
5 sprigs thyme
1/2 cup dry vermouth
1/2 cup chicken stock
1/2 cup heavy cream
Salt and freshly ground white pepper
1/4 cup finely grated parmigiano-reggiano
2 tbsp. minced chives
Salt
Shaved parmigiano-reggiano
Leaves of 3 sprigs fresh chervil

1. For the gnocchi: Mix cheeses, flour, egg, and salt and pepper to taste in a bowl until smooth. Cover and refrigerate for 2 hours. Bring a large pot of water to a simmer over medium-high heat. Working in batches, use two demitasse spoons to form quenelles with batter and drop into simmering water. Once gnocchi float, simmer for 1 minute more, then transfer to an ice bath. Drain gnocchi and transfer to a bowl. Toss with oil, cover, and refrigerate.

2. For the vegetables: Melt butter in a large skillet over medium heat, swirling skillet, until golden brown, about 2 minutes. Add chanterelles and sauté, stirring often, 4-5 minutes. Add 1/4 cup of the stock and cook until tender, 2-3 minutes more. Transfer chanterelles to a bowl, season with salt and pepper, and cover to keep warm. Add 1 cup of the stock to skillet, increase heat to medium-high, and reduce until stock becomes a thick glaze, 6-8 minutes. Transfer to a bowl and cover. Clean skillet and return to stove. Heat oil over medium-high heat. Add spinach, garlic, and remaining stock and cook until slightly wilted, 2-3 minutes. Cover and cook, tossing occasionally, until wilted, 3-4 minutes. Drain spinach, then transfer to a bowl and cover to keep warm.

3. For the sauce: Melt 1 tbsp. of the butter in a large skillet over medium-low heat. Cook shallots, stirring, until soft, 5-7 minutes. Increase heat to medium and add thyme and vermouth. Reduce liquid until skillet is almost dry, about 10 minutes. Add stock and reduce again until almost dry, 6-8 minutes. Add cream and simmer until slightly thickened, 1-2 minutes. Remove skillet from heat and whisk in remaining butter a few pieces at a time. As necessary, return pan to heat for a few seconds to keep sauce warm. Continue until all the butter has been incorporated. Strain sauce, season to taste, and set aside.

4. Reheat gnocchi in simmering salted water for 1-2 minutes, then drain. Heat gnocchi, sauce, grated cheese, and chives in a large skillet over medium heat until heated through, 2-3 minutes. Divide the spinach and mushrooms between 4-6 shallow bowls. Spoon gnocchi and sauce around vegetables, drizzle reduced stock over gnocchi, and garnish with cheese and chervil.

a 14,000-square-foot 64th-floor venue that is easily the most dramatic dining room in town, from its \$2 million open kitchen to its 24-foot chandelier constructed from 15,000 hand-blown Murano glass bubbles (part of which is visible below). The menu offers all kinds of things: Thai beef salad and rack of lamb with eggplant caviar, duck foie gras



41

with apricot chutney, and Maine lobster “au curry”—not to mention a side dish of elbow pasta with black truffles, ham, and gruyère, Ducasse’s appropriately extravagant version of macaroni and cheese. Pastry chef Gregory Gourreau’s baba au rhum is as good as the one you get chez Ducasse at the Plaza Athénée in Paris—but Paris, of course, has nothing like Mix’s breathtaking view of the Strip.



Food Book That's Really About Food

42 ON ONE PAGE, we see the Natomo family (one husband, two wives, one sister-in-law, and 11 children) from Mali (above left) surrounded by its weekly diet of millet and corn, dried fish, rice, and water (total cost: \$26.39). On another page, the Caven family (mom, dad, two kids) from California (above right) poses with its seven-day supply of supermarket bounty, including frozen corn dogs, cereal bars, onion bagels, Chicken McNuggets, and Coca-Cola both regular and diet (total cost: \$159.18). They are just two of the 30 families from 24 countries whose hebdomadal fare has been photographed by Peter Menzel and written about by Faith D’Alusio in an illuminating, thought-provoking, and gloriously colorful socio-anthropological study of international eating habits called **HUNGRY PLANET: WHAT THE WORLD EATS** (Material World Books and Ten Speed Press, \$40). Menzel and D’Alusio supplement their family portraits with detailed reports on how people all over the world eat, cook, shop, and live. We also get such

pertinent information for each country (not necessarily the same facts for every one) as life expectancy, fertility rate, daily available caloric intake per person, unemployment rate, annual per capita meat consumption, percentage of population either overweight or obese, the McDonald’s quotient, and so on. Additional photographs depict both family life and surroundings—and there are even recipes, for everything from the Madson family’s Greenlandic seal stew to the Australian Molloy family’s barbecued prawns with chiles, cilantro, and lime butter.

WHEN WE LIKE OUR FISH CHEWY



43 Made from wild Canadian Pacific salmon, **WILD SMOKED SALMON JERKY** is marinated and then smoked and dried—a process similar to one that has been used for centuries by West Coast American Indians. It’s great as a snack on its own or as a savory addition to pastas, salads, or cream cheese. —Kathleen Conroy ★



44

BON VIN WITH *a Flick* OF THE WRIST

Michel Laroche releases CHABLIS IN SCREW-CAP BOTTLES—and not the ordinary stuff, either, but his superlative grands and premiers crus: Réserve de l'Obédience, Les Vaudevey, and others. How cool. How easy. ★



CLOCKWISE FROM TOP LEFT: JOE PATRONITE; © 2005 PETER MEN ZEL/WWW.MENZELPHOTO.COM (2); KENT LACIN; MICHAEL KRAUS (2)



45

PURE CHOCOLATE JOY

Open your mouth and pop in a few KAKÁWA COCOA BEANS: roasted whole beans coated with layers of white, milk, and dark chocolate and rolled in cocoa powder. Candy paradise. P

46

MOST FETCHING KITCHEN WRAP

We love wearing this knee-length LINEN APRON when we cook: it's soft and durable and drapes with such grace that we never want to take it off. —Melissa Hamilton ^P



CLOCKWISE FROM LEFT: BROOKE SLEZAK; COURTESY BOQUERIA; SALERNO PASQUALE; PAUL COX (ILLUSTRATION); ANDRÉ BARANOWSKI

BEST IRISH TAPAS BAR

47

A lively, stylish tapas bar in the lively, stylish Irish city of Cork, **BOQUERIA** may be a Spanish restaurant in name and format, but its menu brims with great Irish artisanal products: Hederman's wild smoked salmon, Crozier Blue cheese, Gubbeen sausage, Arbutus breads, Macroom oatmeal and local farmhouse eggs at breakfast time, and more. Talk about the best of both worlds. ★



RECIPE

Hoedeopbap

(Raw Fish with Rice and Vegetables)

SERVES 4

This version of hoedeopbap is from New York Kom Tang Soot Bul Kal Bi in Manhattan. (See THE PANTRY, page 94, for restaurant information and a source for Korean ingredients.)

FOR THE SAUCE:

$\frac{3}{4}$ cup gochujang (Korean hot red pepper paste)
3 tbsp. rice vinegar
1 tsp. toasted sesame seeds

FOR THE HOEDEOPBAP:

2 cups medium-grain rice
Leaves from 1 small head red leaf lettuce, chopped
1 small head iceberg lettuce, cored and chopped
2 lbs. boneless, skinless sashimi-quality yellowtail, snapper, salmon, or tuna filets (or any combination of the three), cut into 1" x 2" pieces about $\frac{1}{2}$ "-thick
4 pieces imitation crab stick, broken up into strings
1 cucumber, peeled, seeded, and julienned
1 small daikon, peeled and julienned
1 medium carrot, peeled and julienned
 $\frac{1}{2}$ cup (2 $\frac{1}{2}$ oz.) masago (flying fish roe)
 $\frac{1}{4}$ cup bonito flakes
4" x 4" piece nori, julienned
1 sesame leaf, thinly sliced
1 tsp. toasted sesame seeds

1. For the sauce: Combine pepper paste, vinegar, and sesame seeds in a bowl, then set aside.

2. For the hoedeopbap: Rinse rice in cold water until water runs clear. Drain rice and put it into a medium pot. Add 2 $\frac{2}{3}$ cups water and bring to a boil, covered, over medium-high heat. Reduce heat to low and simmer until most of the water is absorbed, about 10 minutes. Let rice rest, covered, for 10 minutes. Fluff with a fork, then set aside and let cool to room temperature.

3. Divide rice between 4 large bowls and top with lettuces, then layers of fish, crab, cucumbers, daikon, and carrots. Garnish with masago, bonito flakes, nori, and sesame leaves and seeds. Divide sauce between 4 small bowls; serve on the side.

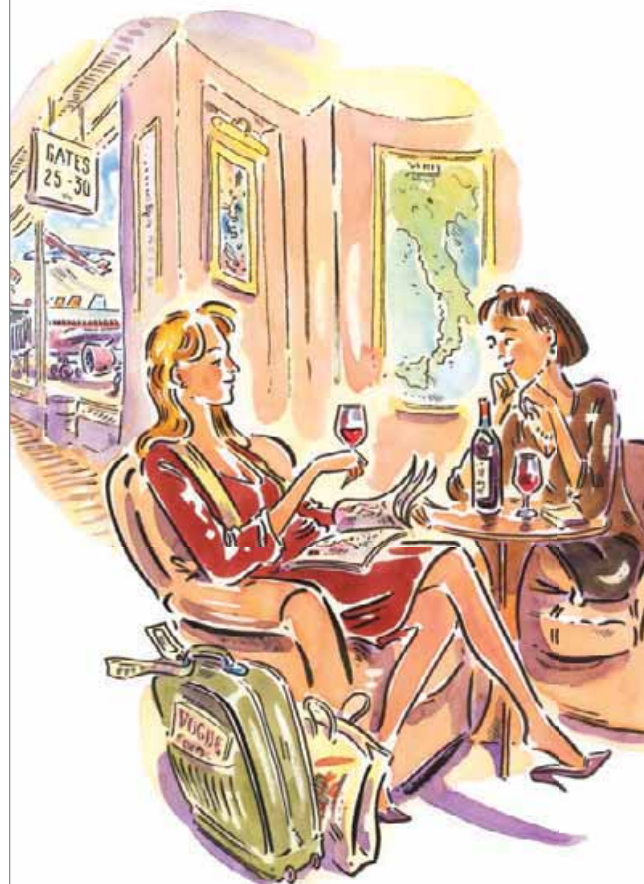
48 Another Good Excuse Not to Drink Chardonnay

WHAT'S WHITE, aromatic, mineral-veined, lively, and delicious—and almost certainly a new one to your wine-snob friends? **DRY AUSTRIAN GOLDEN MUSCAT** (labeled gelber muskateller). Fragrant Nigl or Tschermonegg; steel-rimmed Bründlmayer; floral Lackner-Tinnacher; poised Gross Nussberg; elegant Wohlmuth; luscious Heidi Schrock (golden muscat blended with sauvignon blanc and muscat ottonel)... Really good wines. Mostly around \$20 a bottle. Be the first on your block! ★



SUSHI THAT REALLY COOKS

49 KOREAN RESTAURANTS that serve sushi—and there are a lot of them—also offer **HOEDEOPBAP**, which combines sushi's purity with the heartiness and spiciness of traditional Korean food. It's steamed rice topped with salad vegetables and slices of raw fish. Spoon seasoned hot red pepper sauce over it, mix well, and dig in. —Vivian Jao



Tuscan Substitute for IN-FLIGHT MEALS

50 Next time you're at Rome's Fiumicino airport, stop at the **FRESCOBALDI WINE BAR** and stuff your suitcase with local specialties, including Frescobaldi wines and olive oils from Tuscany. Then sit at the wine bar and snack on a platter of assorted cold meats or bufala mozzarella with anchovies, along with one of the 30-some wines available by the glass. —Melissa Hamilton ★

Homegrown Sweetness

51

We love France's great sauternes, the fine late-harvest wines of Germany, and Hungary's renascent tokaji—but we're also sweet on CALIFORNIA DESSERT WINES. Some echo their European counterparts—Dolce and Beringer Nightingale, wannabe great sauternes that nearly make it; the complex, Rhine-ish Freemark Abbey Late Harvest Johannisberg Riesling Edelwein Gold (lower right); Quady Essensia, an orange muscat that meets the muscats of Provence head on. Others are originals, like the Iron Horse T Bar T Vineyard Late Harvest Viognier (below left), which tastes like a basket of Christmas fruit; Girard's port-and-blueberry jam Late Harvest Zinfandel (below center); and Bonny Doon's opulent, eccentric Muscat Vin de Glacière. ★



WHO NEEDS THE JAVA?

52 Most New Zealand coffee shops—and there are many—serve a tot-friendly treat called a **FLUFFY**: steamed milk dusted with cocoa, sometimes with marshmallows on the side.

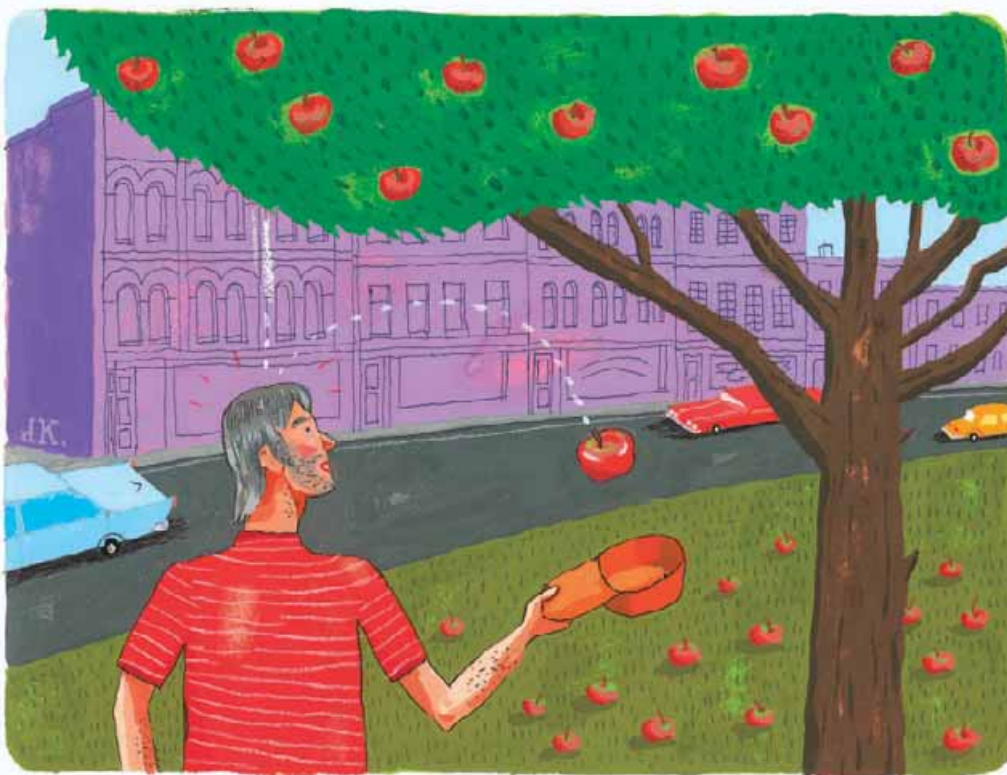
METHOD

The Fluffy

The fluffy is a whimsical drink made with leftover steamed milk, not a beverage you'd set out to make from scratch. The next time you're steaming milk with the frothing arm of a cappuccino maker, spoon the extra foam into 1 or 2 espresso cups. Garnish with sweetened cocoa powder or grated chocolate and serve with marshmallows, if you like. (New Zealand's milk is very creamy; for best results here, use fresh, rich whole milk.) Makes 1 or 2.

Best Free Food Source

53 FRUIT THAT GROWS on trees in public places—or on branches overhanging public places—is public fruit. Anyone may pick it (or pick it up) and enjoy it. **FALLEN FRUIT** began as a project for the *Journal of Aesthetics and Protest*, providing an online map of accessible fruit trees in LA's Silverlake neighborhood (www.fallenfruit.org). Other maps followed. So did a manifesto urging the planting of fruit trees on public property ("Public fruit is more efficient to grow than farmed fruit because it eliminates the cost of transport") and nonfruit public food distribution programs in other cities. Our hats are off—and turned upside down to hold the guavas.



What Gets Us Quacking

54



The **DUCK EGG** is the Lena Horne of the egg world—velvety and mellow. In China, one eats duck eggs pickled in salt for breakfast; in Paris, soft-cooked with white asparagus; in Rome, over easy beneath a swath of cheese. The Philippine delicacy called balut is a fertilized duck egg that has been boiled briefly, period. Duck eggs are larger than chicken eggs, with a richer flavor (they have more fat, cholesterol, and protein); in the United States, they can also be pricey—but are a worthwhile indulgence, for a duck egg is to a chicken egg as confit is to a skinless, boneless chicken breast. —Mei Chin ★

METHOD

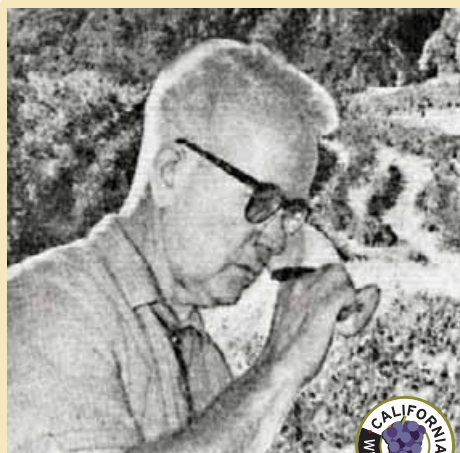
Fried Duck Eggs

Heat 1 tbsp. olive oil in a medium skillet over medium heat until hot but not smoking. Crack two duck eggs (see **THE PANTRY**, page 94) into a small bowl, then pour eggs carefully into the skillet. Cook eggs until the whites set and turn opaque, about 1 minute. Sprinkle a few drops of water over the egg yolks and cover the skillet. Fry eggs until the yolks just begin to film over and the edges become crisp, 3–4 minutes, loosening eggs from the bottom of the skillet with a spatula from time to time to make sure they don't stick. Slide eggs onto a plate. Using a sharp vegetable peeler, shave parmigiano-reggiano over the eggs. Season with sea salt and lots of freshly ground black pepper and serve immediately. Serves 1.



55 Book We're Glad Is Back

THE INSIGHT AND humor of Angelo Pellegrini—an Italian immigrant who settled in Washington State—are accessible again since the Modern Library has reissued his **THE UNPREJUDICED PALATE: Classic Thoughts on Food and the Good Life** (first published in 1948), a book full of witty ramblings on, among other things, the preparation of a proper salad and techniques for saving hearth and home from stupidity and waste.



Vintage Innovator

56 Retired meatpacking executive J. Leland Stewart—**LEE STEWART**, as everybody called him—bought 60 acres of vines on Howell Mountain in the Napa Valley in 1943, long before the \$300 cabernets and theme-park winery tours. From the estate he dubbed Souverain Cellars, the self-taught Stewart produced excellent wines (including definitive cabernets and rieslings), all but invented petite sirah, pioneered the barrel fermenting of chardonnay in California, championed the use of varietal bottlings, and taught such future wine legends as Warren Winiarski (Stag's Leap Wine Cellars) and Mike Grgich (Grgich Hills). Stewart died in 1986 (and Souverain became the corporate-owned Chateau Souverain in Sonoma County)—but his influence lives on.

FAVORITE HOTEL REGISTRY

57 IT'S A FIVE-STAR hotel wrought from a ducal palace in the center of Vienna, with one of the city's finest restaurants. What we like the most about it, though, is the **PALAIS COBURG'S WINE LIST**. It's long, numbering about 3,000 choices—including roughly 500 Austrians and 1,000 pre-1980 rarities—and prices are fair. You may never actually order a bottle of 1953 Château Palmer or 1959 Españolas Rioja Gran Reserva, but it's nice to know that you could get either here for less than \$450. There are also plenty of choices under \$100 and some real finds under \$50, not bad for a place of this caliber. —*Giles MacDonald* ★



58 Caramels of the Gods

Sweet, milky bliss with a salty accent...**CAMARGUE CARAMELS**, from LA's Boule pâtisserie, are made with fresh cream and butter, vanilla beans, and crunchy sea salt crystals from the Rhône delta (hence their name). Take one out of its little satchel, unwrap it from its iridescent cellophane, and let it melt seductively in your mouth. ★



Best Thing Since Sliced Bread

59 THE WARM, chewy **CHEESE POPOVERS** served at the beginning of every meal at BLT Steak in Manhattan put buttered rolls to shame. **P**

RECIPE

Cheese Popovers

MAKES 12

The secret to making BLT Steak's light, oversize, beautifully puffed up cheese popovers is to bake them in a convection oven.

4 cups flour
1½ tbsp. salt
8 eggs
4 cups milk, warmed
Nonstick unflavored cooking spray
⅓ lb. gruyère, grated on small holes of a box grater (about 2 cups)

1. Preheat convection oven to 350°. Sift flour and salt together into a medium bowl and set aside. Put eggs into the bowl of a standing mixer with a whisk attachment. Beat eggs on medium-low until frothy and slightly thicker, about 3 minutes. Increase speed to medium-high and beat eggs until thickened, 1-2 minutes more. Increase speed to high and beat eggs until very thick and foamy, about 2½ minutes more. With the motor still running, add half of the milk and mix until well combined. Then add half of the flour mixture and mix until well combined. Scrape down bowl. Repeat process with remaining milk and flour mixture. Strain batter through a fine-mesh sieve into a large bowl. Set aside to let rest for 5 minutes, then skim off and discard any foam that rises to the surface.

2. Generously spray the insides and edges of 12 (⅔-cup) nonstick popover tins with cooking spray. Divide batter between the tins (tins will be just shy of full). Carefully top each popover with 2-3 tbsp. cheese, making sure that the batter doesn't spill over the edges. Gently put the tins into the oven and bake, rotating tins halfway through, until popovers are deep golden brown and puffed, about 50 minutes. Popovers may be eaten immediately or allowed to cool on a wire rack and then reheated in a 350° oven.

CLOCKWISE FROM TOP LEFT: COURTESY CHATEAU SOUVERRAIN; COURTESY PALAIS COBURG; LANDON NORDEMAN; COURTESY BOULE

How We Get Pickled

WE DON'T MIND canning our own pickles once in a while or stocking our pantry with Grandma's—but when we've run out of the homemade stuff, here's where we turn for a pickle fix.

60 | FROM Celina, Texas, come HUNN'S PRIVATE STOCK HOT BREAD & BUTTER CHIPS, crunchy, spicy, and sort of sweet. There's nothing better than a hot dog with a few of these on top.

61 | Talk about *snap* peas: TILLEN FARMS PICKLED CRISPY SNAPPERS from Washington's Yakima Valley are crisp, piquant, and garlicky, with just a touch of sweetness, thanks to pieces of red bell pepper in the bottom of the jar.

62 | THE MOST hesitant of okra eaters among us have been converted into regular pod people by TALK O' TEXAS CRISP OKRA PICKLES. The vegetable's dreaded sliminess is absent here, and both hot and mild varieties make our dirty martinis just a little bit dirtier, in a good ol' way.

63 | PART OF a line of excellent, cleverly named, seasonally varying artisanal pickles made by Brooklyn-based pickle fanatic Rick Field, RICK'S PICKS GT 1000S are curried green tomato pickles—really, really good on burgers. ★

CLOCKWISE FROM LEFT: MICHAEL KRAUS; RICK RICKMAN/BROOKS INSTITUTE; SCOTT MENCHIN (ILLUSTRATION); AGA



SEAFOOD HERO

64 Even before California's Monterey Bay Aquarium launched its Seafood Watch program, in 1999, helping to create support for sustainable seafood practices, **JULIO RAMÍREZ** was working for the cause. The owner of four establishments in and around Monterey—two seafood-centric Fishwife restaurants and two Turtle Bay taquerias—Ramírez became passionate about the state

of marine life in the early 1990s, after he noticed that the rockfish being delivered to him were significantly smaller than they had once been. "I began scratching my head, thinking, Gee, I remember when one fish was enough for four portions; now I need two fish for one portion. That's how drastic the difference was." From that point on, Ramírez vowed to serve mostly species that are not overfished or farmed or fished in a way that harms the environment. —Carolynn Carreño ★



65 Aga We're Gaga For

WE'VE ALWAYS admired the Aga oven for its bulk, its handsome enameled cast-iron design, its superb craftsmanship, and its efficient radiant-heat cooking system. Now there's the new 24-inch-wide dual-fuel **AGA COMPANION**, which updates the solid original with four gas burners and two electric ovens (the lower one is a convection oven). Sexy colors, too. —Melissa Hamilton ★



DRESSED-UP DOG

66 A proper **HERMOSILLO HOT DOG**, a specialty of Sonora, Mexico (and named for its capital), begins with a bun, split and filled with lettuce, tomatoes, beans, and a squirt of mayonnaise, into which the *hotdoguero* nestles a bacon-wrapped wiener. Then you customize: avocado, mushrooms in chipotle sauce, cucumbers in ranch dressing, jalapeño or one of many other salsas, dill pickles, onions raw or fried, chorizo sausage, bacon bits, gooey yellow cheese... Cost? About \$1.20. —Amy Storrow ★



Most Spirited Savor of Citrus

67

WE ALL KNOW orange-scented **COINTREAU** as a near-essential ingredient of good margaritas—but just by itself, on the rocks, it's a surprisingly tasty, nicely sharp-edged, not-at-all-cloying drink.

RECIPE

**Philly Cheesesteak
Spring Roll**

SERVES 4

This recipe is based on one created by the Four Seasons Hotel in Philadelphia.

FOR THE DIPPING SAUCE:

1/2 cup ketchup
1 1/2 tbsp. dijon mustard
1 1/2 tbsp. honey
1/2 tsp. cayenne

FOR THE SPRING ROLLS:

4 tbsp. olive oil
1 1/2 lbs. beef top loin, trimmed and chopped
1/3 lb. american cheese, cut into 1/2" pieces
1/4 lb. provolone cheese, cut into 1/2" pieces
Salt and freshly ground black pepper
8 9 1/2" spring roll wrappers
6 egg yolks, beaten slightly
Canola oil

1. For the dipping sauce: Combine ketchup, mustard, honey, and cayenne in a small bowl. Cover and set aside.

2. For the spring rolls: Heat olive oil in a large skillet over medium heat. Add beef and cook, stirring, until no longer pink, 5-7 minutes. Strain beef, discarding liquid, and return to skillet. Reduce heat to medium-low, stir in cheeses, and cook until cheeses melt, 2-3 minutes. Season with salt and pepper to taste and set aside to let cool.

3. Place 1 wrapper on a clean work surface, keeping other wrappers covered with plastic wrap. Brush entire surface of wrapper with egg yolk. Form one-quarter of the beef mixture into an 8" log along one edge of the wrapper. Roll up wrapper, leaving ends open. Place a second wrapper on the work surface with a corner facing you, brush the corners with egg yolk, and lay the first roll across the bottom corner of the second wrapper. Roll up wrapper, tightly folding the ends over halfway through. Press down slightly to seal and set aside. Repeat process with remaining wrappers and filling.

4. Pour canola oil into a heavy medium pot to a depth of 2" and heat over medium heat until temperature registers 350° on a candy thermometer. Fry spring rolls in 2 batches, turning over halfway through, until golden brown, about 8 minutes. Cut into thirds on the bias and serve with sauce, and with banana peppers, if you like.

BEST NEW **BAR FOOD** BAR NONE

Four words: cheese, steak, spring, roll. Put 'em all together and you've got the **PHILLY CHEESESTEAK SPRING ROLL** at Philadelphia's Four Seasons Hotel. Silly. Noncanonical. Irresistible. ★



Why We Never Lose Our Grip

The cheery rubber **GRIPPER SMARTMAT** keeps bowls and cutting boards stable, no matter how enthusiastically we stir and chop; it's also flexible (roll it up to stash it away), and you can cut it to fit. —Melissa Hamilton ★

69



70 Our Sweet Dream



If we were sentenced to death by chocolate, we'd want it to go down at **JACQUES TORRES CHOCOLATE HAVEN**. Torres—a former pastry maestro at Le Cirque, now devoted to building a chocolate-coated empire—opened this

retail shop, factory, and tribute to his beloved cocoa bean in 2004 in downtown Manhattan. Curved glass walls between the shop and the factory allow guests to watch beans' being made into bars while they nibble on a plethora of chocolate-covered confections (like cornflakes, orange peels, and almonds) or guzzle a cup of rich, milky hot chocolate, possibly a version spiked with ground ancho and chipotle chiles.

Not only does Torres produce as much of his own chocolate as he can from beans sent to him from around the world (here and at a second, smaller shop and factory in Brooklyn); he also makes nearly all the ingredients that he combines with his chocolate confections, including fresh peanut butter, and all the fruit fillings for his bonbons (like raspberry, key lime, and passion fruit). Bring it on. ★

71 Viennese Glass Act

Founded in 1823, **LOBMEYER**, once the sole supplier of glassware to the Austrian court, still produces exquisite museum-quality glass and china. Much of it is in the style of the Wiener Werkstätte, the Viennese collective founded in 1903 with the goal of creating well-made objects both useful and beautiful—like this 1912 “B” decanter, designed by architect Josef Hoffmann. ★



Cooler Place in Texas



72 WHEN THE ERA OF icehouses—ice pickup stations in residential neighborhoods—began to fade in Texas, some of the old places evolved into convenience stores and others into a kind of classic Texas bar: a neighborhood joint, usually with bare-bones décor and a sheet-metal roof, that sells no hard liquor and rarely any food—just plenty of really cold beer. This particular icehouse tradition has its roots in the late 1800s, when Texas icehouses also sold perishables like milk and lager-style beer, which must be stored at low

temperatures. Today lots of Texas cantinas call themselves icehouses, but only a few, including the **WEST ALABAMA ICEHOUSE**, ever actually were. Founded in 1928, the West Alabama is now an inner-city playground, with a half basketball court, a horseshoe pit, a barbecue pit and a smoker, picnic tables, and more than 50 different ice-cold beers, including the Texas brews Lone Star, Saint Arnold, and Shiner. When the icehouse does serve food, it's just chili dogs on Fridays and barbecue and crawfish boils on occasion—all for free. —Robb Walsh ★

RECIPE

Gazdag Ember Batyui

("Rich Man's Purses" Filled with Paprika Chicken)

SERVES 4

This dish is a specialty at Gundel in Budapest.

FOR THE CHICKEN:

1 tbsp. lard
 1 medium onion, peeled and finely chopped
 1½ lbs. skinless chicken
 1 small ripe tomato, cored, peeled, and chopped
 ½ green bell pepper, stemmed, cored, seeded, and chopped
 2 tsp. sweet paprika
 Salt
 2 tbsp. heavy cream
 1 tbsp. sour cream
 2 tsp. flour

FOR THE PANCAKES:

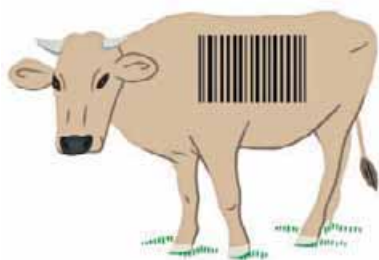
2 eggs
 ⅔ cup milk
 1 cup flour
 Pinch salt
 1 tbsp. vegetable oil

8 chives, dipped in hot water for 10 seconds

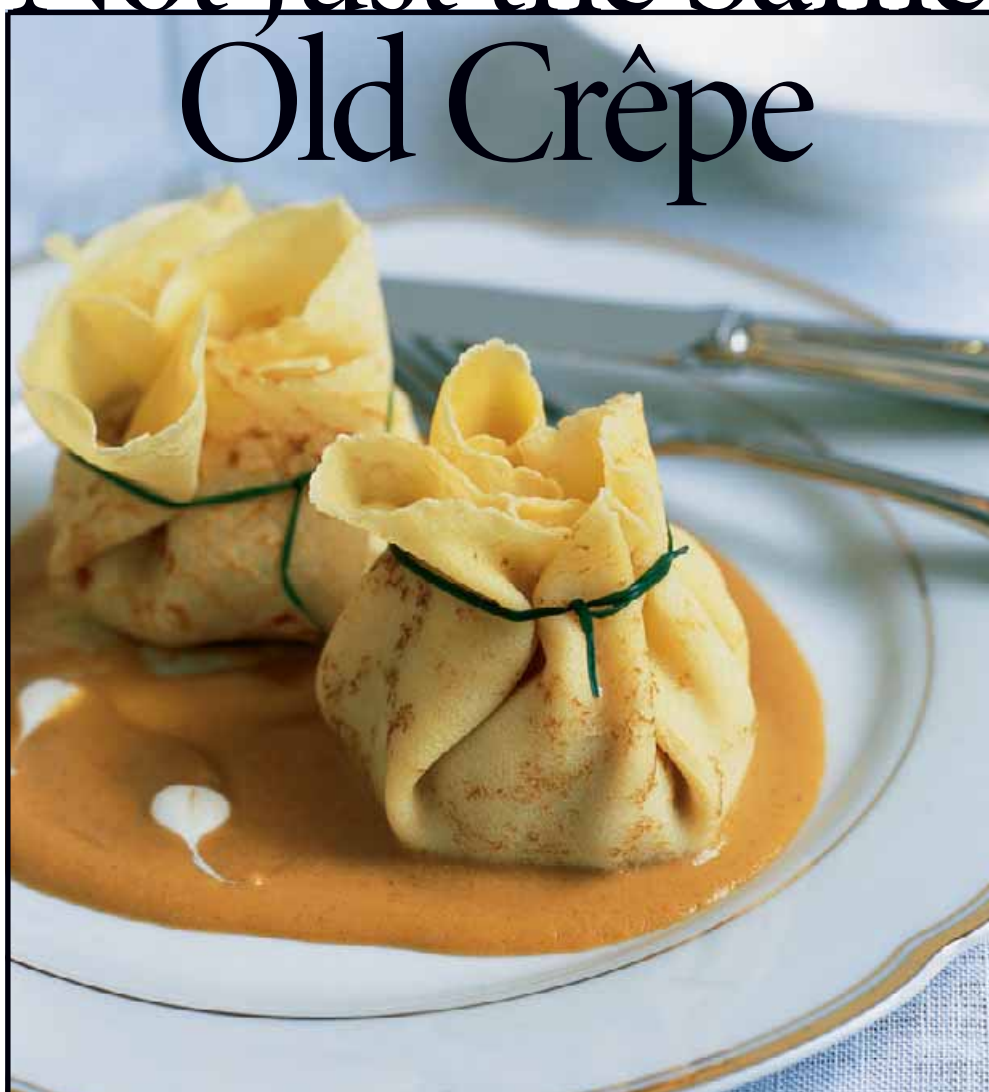
1. For the chicken: Melt lard in medium pot over medium-low heat. Add onions, cover, and cook until soft, 5-7 minutes. Add chicken, tomatoes, and peppers, cover, and cook for 10 minutes. Stir in paprika, ¼ cup water, and salt to taste. Cook, covered, until chicken is almost cooked through, 10-15 minutes more. Uncover and cook until liquid is reduced by one-third, 12-15 minutes. Remove chicken and set aside. Stir cream, sour cream, and flour into pot and simmer until thickened, 5-7 minutes. Purée sauce in a blender and adjust seasonings. Remove meat from bones, cut into ¼" pieces, and combine with ¾ cup of the sauce in a bowl.

2. For the pancakes: Preheat oven to 200°. Whisk eggs, milk, flour, and salt in a bowl. Heat a small pan over medium-high heat and brush lightly with oil. For each pancake, pour 3 tbsp. of the batter into pan. Working quickly, swirl batter to form a 7" circle. Cook until edges are crisp, 25-30 seconds. Flip pancake and cook for 5 seconds more. Transfer pancake to plate; repeat process, making 8 pancakes in all.

3. Transfer pancakes to a clean surface. Spoon chicken mixture into the center of each pancake. Gather pancakes to form purses and secure with toothpicks. Divide remaining sauce and purses between 4 plates. Warm in oven, 3-5 minutes, remove toothpicks, and tie purses with chives.

73 NIFTIEST BEEF TRACKING DEVICE

A stylish re-creation of a famous 1930s-vintage steak house, La Cabaña in Buenos Aires is serious about its beef. How serious? Every piece of its delicious, dry-aged meat, from locally raised, grass-fed cattle, comes with a **BAR CODE BEEF LABEL**, which diners may scan to learn the origin, breed, breeder, and even slaughter date (and slaughterhouse address) of their main course. Talk about traceability. ★

Not Just the Same Old Crêpe

74 A BIRTHDAY PARTY last February at Gundel, Budapest's best and most opulent restaurant: delicate pike perch en gelée to start, exquisite venison with truffle sauce as the main course, and what in between? **RICH MAN'S PURSES** (no beggars here), a house creation of full-flavored palacsinták (Hungarian pancakes) wrapped around succulent paprika chicken. Unforgettable. Do this at home. ★

PORT THAT SHOPPERS LOVE TO STORM

75

The entirely appetizing **MARCHÉ DU VIEUX-PORT QUÉBEC**,

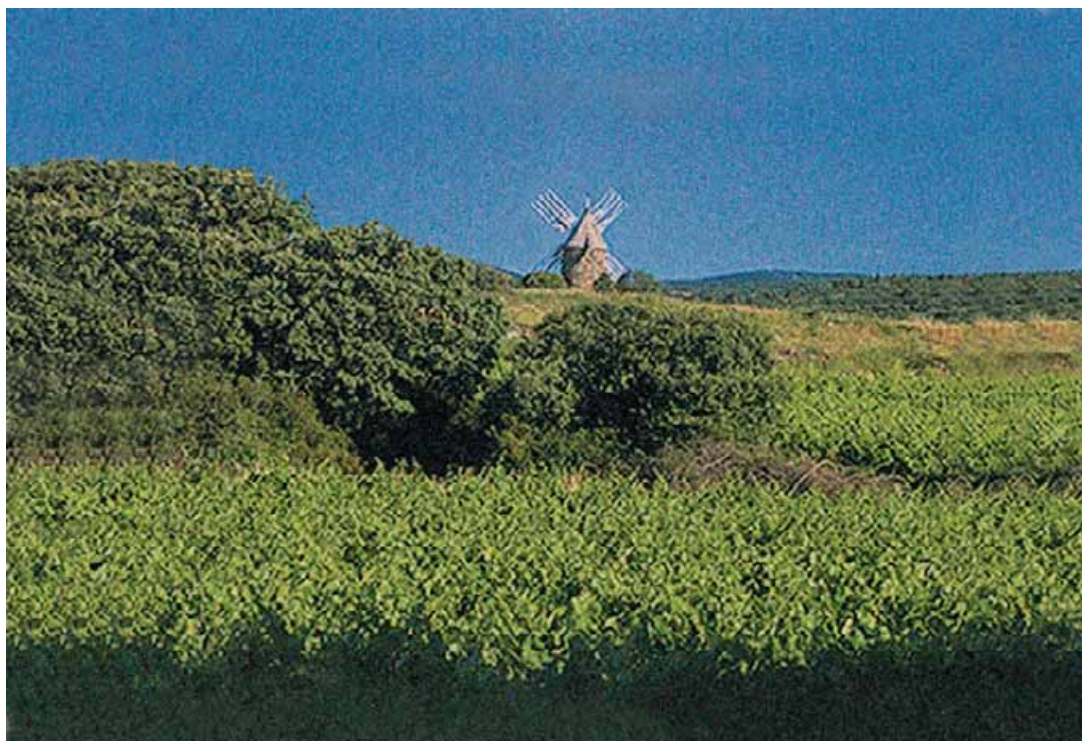
in Quebec City, is located at and named for the city's old port, once the busiest on the North American continent. It's still bustling: towering grain silos, lined up like a giant panpipe, hold Canadian wheat on the way to Europe, North Africa, and the United States, while shoppers flock to buy from the more than 50 farmers at the market. The selection testifies to the abundance flowing from the lush acreage just outside the city: cranberries, apples, and root vegetables in the winter, among a huge selection of seasonal fresh produce; meat and poultry, including venison, duck, foie



gras, and even locally raised emu; sturgeon, pike, and oysters; and a wide array of Quebecois cheeses. Other stands sell flowers, maple sugar products, ice apple cider (made with branch-frozen apples), spruce beer, weavers' wares, and baked goods. Samples are often given freely—and if you're still hungry, you may stop in at the small café and bakery on the premises. —Kathy Baruffi ★

You Take the Merlot; We Want These

76 THE RED WINES of the Minervois region, in the heart of the western Languedoc, are usually earthy and dense. Those labeled **MINERVOIS LA LIVINIÈRE**, however, temper earthiness with elegance and flair. First officially delineated in 1999, Minervois la Livinière is a designated vineyard area, or *cru*, in the wild highlands of the Montagne Noire. Grenache noir, syrah, mourvèdre, cinsault, and carignan are the raw materials, and each producer uses them differently: Clos Centeilles is finely crafted and claretlike; Domus Maximus Château Massamier la Mignarde is silky and softly tannic; Domaine Aimé Cuvée Feuille d'Automne explodes with juicy cherry flavor but finishes with restraint. These are excellent, little-known wines, worth looking for. ★



Best New Snack

77

We love New York Cheddar with Herbs and Classic Barbecue and all of this brand's other flavors—but what really bangs our gong is a bag of gingery new **SPICY THAI KETTLE CHIPS**.

RECIPE

Galletas de Encurtidos

(Olive Tuiles)

MAKES ABOUT 30

These tuiles from El Bohío are one of chef Pepe Rodríguez Rey's lighter, simpler creations.

12 large pitted black or green Spanish olives, drained
6 tbsp. butter, softened
 $\frac{2}{3}$ cup flour
3 egg whites
 $\frac{1}{2}$ tsp. whole-grain mustard
Pinch of salt

1. Preheat oven to 325°. Cut olives in thirds crosswise. Spread out in a single layer on a baking sheet and bake until slightly dried out, 5-7 minutes. Set aside to let cool.

2. Put butter and flour into a large mixing bowl and combine with an electric mixer until it resembles coarse meal, about 2 minutes. Add the egg whites, mustard, and salt and mix until well combined, 1-2 minutes.

3. Line 2 baking sheets with parchment paper. Drop 2 tsp. of the batter onto one of the baking sheets. Using a small offset spatula, spread the batter out in a thin, even layer to form a 2½" circle. Place 1 olive piece in the middle of the circle. Repeat process with remaining batter and olives, keeping tuiles at least 1" apart from one another.

4. Bake tuiles, rotating pans halfway through, until golden brown around the edges and slightly pale in the middle, about 20 minutes. Carefully transfer tuiles while still warm with a thin-bladed wide metal spatula to a wire rack. Let cool completely before serving.



Most Elegant Cocido

78 CATALONIA, THE Basque country, and Madrid aren't the only places cooking up contemporary food in Spain today. At his **EL BOHÍO** (The Hut) in meat-and-beans La Mancha, Pepe Rodríguez Rey reinvents the hearty local cuisine with dishes like artichokes with blood sausage and truffles, salt cod with pig's foot soup, and—his masterpiece—a light meat soup with the soul of real cocido. ★



79 HOW WE FISH FOR COMPLIMENTS



Squeezed for time? For those last-minute martini gatherings or impromptu after-work soirées, we always have **FISH PÂTÉ IN TUBES** (smoked salmon or herring, preferably the Swedish Abba brand) on hand. Squeeze a little onto crackers (the pâté decorates itself), top with sprigs of dill, mix those cocktails, and you're all set. ★



AUSTRALIAN TOWN THAT GETS OUR ANTENNAE UP

80 Driving up the coast of northern New South Wales, you'll know you've arrived in **BALLINA** when you glimpse a giant pink prawn, antennae and all, perched above the sugarcane fields. Ballina lies at the mouth of the Richmond River, and it's prawn central. Among the glorious varieties found around here are the blue-legged king, red spot king, eastern king, endeavor, banana, and tiger prawn, plus the small, sweet "school" prawn from surrounding estuaries. Ballina's cafés and restaurants offer the crustaceans fried or boiled, and the Northern Rivers Seafood shop sells more than 2,500 pounds of them a week, either raw or boiled in seawater, ready to eat. —Megan Wetherall ★



82

WHEN IT'S GOOD TO GO SOUR

Winemaker Joseph Reiterer, from Italy's Alto Adige region, and master German vinegar maker Robert Bauer collaborate to produce **ACETORIA VINEGARS**, based on honey, fermented fruit juices (e.g., sour cherry and tomato), or fine wines. These handcrafted vinegars have incredible richness, depth, and balance—and the trockenbeerenauslese version is so mild you can drink it for dessert. —Kathleen Brennan ★

81 Pleasure Worth Stepping Out For

The cosmopolitan little **DAVIDOFF ENTREACTO** combines tobaccos from Ecuador and the Dominican Republic into three and a half inches of full-flavored, soft-edged cigar—just long enough to last through intermission. ★

83

Softshells Are for Sissies

THE VARIETY of **JAPANESE FRESHWATER CRABS** known as sawagani are thumb-size hard-shell crustaceans, delicious when simply flash-fried in oil. Pop the whole critter into your mouth and crunch away.



METHOD

Sawagani

(Fried Freshwater Hard-Shell Crabs)

Sushi restaurant Tsuki in Manhattan (see page 94) serves five crabs to an order (above). By mail order (see page 94), sawagani are available by the half pound—about 50 crabs—so make them for eight or ten guests or increase the number of crabs per serving. Make sure that crabs are alive and look and smell clean. Using a mandoline, julienne a peeled, trimmed medium daikon and divide it between 10 bowls. Thinly slice 2 large lemons, discarding the end pieces. Line sides of bowls with lemon slices, then set bowls aside. Pour corn oil into a heavy medium pot to a depth of 2" and heat over medium heat until temperature registers 400° on a candy thermometer. Working in batches, fry sawagani in oil until bright orange and crisp, about 45 seconds per batch. Transfer crabs with a slotted spoon to paper towels to let drain. Divide crabs evenly between bowls. Eat with a squeeze of lemon, if you like. Serves 8-10.



Ray That Lit Up the Future



84 HE MAY OR MAY NOT have been (as somebody once called him) “the father of California fine wines”, but **MARTIN RAY** was a bold, creative maverick who opened a lot of people’s eyes (and palates) to the possibilities. He released the state’s first \$50 chardonnay, back when most of them cost five bucks; he agitated for a homegrown appellation control system, earning the enmity of producers who wanted to be able to make anything anywhere and call it whatever they wanted; he championed barrel- and bottle-aging and produced wines that could be confused with the best of Bordeaux and Burgundy (as well as wines you could hardly drink). Ray (who died in 1976) believed in California wine, and he was right.



BRIGHTEST KITCHENWARE

85

The UK-based design firm **TYPHOON** offers some of the coolest, best-designed, most colorful cooking tools we’ve seen on either side of the pond—and its catalogue is a work of Pop art. —Melissa Hamilton ★

TASTIEST SLICE OF ARIZONA LIFE

86 Folks tend to use terms like “friendly”, “professional”, and “best damn pizza in the world” when they talk about **PIZZERIA BIANCO** in Phoenix. The establishment's Bronx-born proprietor, Chris Bianco, first brought his pie maker's art to this desert city in 1987, opening a little

pizzeria inside a gourmet market. Two years later, he closed it, spent



some time in Santa Fe, and then went off to Italy, where he learned more about how to make what had become his signature dish. He opened his present-day place in 1994, and when locals tasted his newly refined pizzas, they went crazy, told their friends, and soon found themselves competing for seats with pizza aficionados from New York, Cali-

fornia, and even Italy itself. What's the secret of Bianco's pies? There are many elements involved, none of them secret: he studied flours and how to work with them until he got that part right; built himself the perfect wood-burning oven; uses all the fresh, local, organic ingredients he can; makes his own mozzarella and sausage; and, most important, really, really cares about making the best pizza possible. It shows. ★

Why We Toast the Thais

87 IN NORTHERN THAILAND, subsistence farmers desperate for income have long grown opium poppies, with far-reaching destructive impact. In 1969, Thailand's King Bhumibol Adulyadej established the **ROYAL PROJECT FOUNDATION** to encourage those farmers to raise vegetables, fruits, herbs, tea, and decorative flowers instead—in a

way that wouldn't harm the environment. Today shops all over Thailand sell the foundation's products—fresh produce and also a line of fruit juices and canned and frozen fruits under the brand name Doi Kham (there's even a stand at the Chiang Mai airport). Some 85,000 farmers now live better and use their land more beneficially as a result of the project. Hail to the king! ★



88 OUR KIND OF ART



Orange County (California) artist Matthew Bowman paints and does other artist stuff, but he is also curator of the online **ORIGINAL CONDIMENT PACKAGE MUSEUM** (www.clearfour.com/condiment)—a visual display of over 900 (and growing all the time) condiment packages. Screen after screen of ketchup, mustard, barbecue sauce, soy sauce, salt and pepper, and more, all in a row. Why? Why not?

Spiciest Shop in Detroit

89 SCENTS OF cumin, cinnamon, and za'atar pervade **RAFAL SPICE COMPANY** in Detroit's Eastern Market, a shop that has specialized in its aromatic trade since 1960. On a quest for adobo powder? Fennel pollen? Black cardamom? The friendly, expert personnel at Rafal will scoop out just the amount you need from large apothecary jars. —Lynne Meredith Schreiber ★



Most Daunting New Appetizer

90 Outrageous; unhealthy as hell; silly fusion of Italian, Chinese, and upstate New York—and deep-fried, to boot. How can we help loving the Ruby Tuesday chain's **CRISPY BUFFALO WONTONS?** ★



91 Grandest Dame of American Culinary History

CULINARY HISTORIAN **KAREN HESS** was born and raised in Nebraska, but her soul must be Southern. Her book *The Carolina Rice Kitchen: The African Connection* is a must-read cross-cultural saga of how rice from Africa became a Lowcountry staple (and how Africans helped shape Southern cooking in general), and she has edited new editions of Mary Randolph's *The Virginia Housewife* (1824), *What Mrs. Fisher Knows About Old Southern Cooking: Soups, Pickles, Preserves, etc.* (1881), dictated by a former slave, and the multigenerational *Martha Washington's Booke of Cookery*—which, she says, “contains what I call the ‘warp’ of Southern cookery”, adding, “The rest is embroidery.” Hess has also been a sharp critic of the contemporary American diet: *The Taste of America*, first published in 1977 (and released in an updated version in 2000), which she cowrote with her late husband John L. Hess, a former *New York Times* food editor and Paris correspondent, is a witty, highly readable, well-researched jeremiad against a culinary culture tainted by trends, artifice, and snobbery. And Hess isn't done yet; she's currently at work on a book about Thomas Jefferson's culinary legacy. We can't wait. —Shane Mitchell



CLOCKWISE FROM LOWER LEFT: JOE PATRONITE; REGINA H. BOONE; COURTESY WWW.CLEARFOUR.COM/CONDIMENT; STEVEN MAYS; ANDRÉ BARANOWSKI

Many-Sided Pork Dish

92 Ecuador doesn't exactly have a national dish, but if it did, it would be **FRITADA**—nuggets of savory pork, steamed and then fried, served with an assortment of side dishes and condiments. As with turkey in the U.S., the accompaniments are as beloved as their succulent centerpiece. The list of possibilities goes on and on, but mote (white hominy), tostado (oil-toasted corn kernels), and aji (hot sauce) are always on the menu. —Anastacia Marx de Salcedo ★



RECIPE

Fritada

(Ecuadoran Fried Pork with Traditional Accompaniments)

SERVES 4-6

The hot sauce recipe below is from *The South American Table* by Maria Baez Kijac (Harvard Common Press, 2003), where it appears as aji criollo. *SAVEUR* kitchen assistant Yolanda Avecilla, who is Ecuadoran, provided the other recipes and the *paila* (bronze cauldron) in which we cooked the dish.

FOR THE HOMINY:

2 cups mote blanco (dried giant white hominy; see page 94), soaked overnight and drained
1 tsp. salt

with fat cut into 1/2" pieces and meat cut into 1" x 2" pieces
2 lbs. country-style pork ribs, halved crosswise and cut into 3"-4" pieces

FOR THE MARINATED ONIONS:

1 red onion, peeled and sliced
1/4 cup fresh lemon juice
Salt and freshly ground black pepper

8 cloves garlic, crushed and peeled
6 scallions, white parts only
1 tbsp. salt
1/2 tsp. ground cumin
2/3 cup lard

FOR THE HOT SAUCE:

4 red finger chiles, 4"-5" long, stemmed, seeded, and chopped
1/2 tsp. salt

FOR THE FRIED PLANTAINS:

2 ripe (sweet) plantains
Salt

22 scallions, white parts only, minced (1/4 cup)
2 tbsp. minced cilantro leaves

FOR THE TOASTED CORN:
2 cups maíz cancha (dried giant yellow corn; see page 94)
Salt

FOR THE FRIED PORK:

2 lbs. boneless pork shoulder, 2-3 avocados, halved and pitted

1. For the hominy: Bring hominy, salt, and 2 quarts water to a boil in a pot over medium-high heat. Boil until kernels bloom and are tender, 2 1/2-3 hours, adding water to cover hominy. Drain, cover, and set aside.

2. For the marinated onions: Rinse onions in a colander for 1 minute; drain. Transfer to a bowl; add lemon juice. Season, mix well, cover, and set aside.

3. For the hot sauce: Purée chiles, salt, and 6 tbsp. water in a blender until smooth. Transfer purée to a bowl, stir in scallions and cilantro, and cover.

4. For the fried pork: Put pork, garlic, scallions, salt, cumin, and 1 cup water into a paila or a large heavy pot. Bring to a boil, covered, over high heat. Cook, stirring occasionally, until water is absorbed and pork has begun to brown, 30-40 minutes. Uncover, reduce heat to medium-high, and continue to cook, stirring often, for 10 minutes. Add lard and cook until meat is evenly browned, 10-15 minutes more, transferring browned pieces to a bowl as they are done. Transfer any fried bits floating in the lard to the bowl, cover, and set aside.

5. For the fried plantains: Peel plantains and cut on the bias into 1/3" slices. Working in batches, fry plantains in remaining lard in pot over medium-high heat until slightly browned, 4-5 minutes. Transfer to a bowl, season, and set aside. Reserve 1 tbsp. of the lard.

6. For the toasted corn: Cook corn in reserved lard in a medium pot, covered, over medium-high heat for 2 minutes, then reduce heat to medium. When corn starts popping, shake pot until corn is dark golden brown, about 5 minutes. Remove pot from heat and let sit, undisturbed, for 2 minutes.

7. Serve pork with hominy, onions, salsa, plantains, corn, and avocados.

RECIPE

Du-Par's Steak Pot Pie

MAKES 4

If you have pan drippings left from roasting a piece of beef, use them to flavor your gravy as they do at Du-Par's. The puff pastry at Du-Par's is dense and biscuit-like; if you prefer a lighter crust, start with four 6" squares of puff pastry dough and do not roll them out.

- 1 1/2 lbs. trimmed beef tri-tip roast, cut into 1" cubes
- 3 medium carrots, peeled, trimmed, and cut into 1/2" pieces, trimmings reserved
- 1 rib celery, trimmed and cut on the bias into 1/2" pieces, trimmings reserved
- Salt
- 1 medium russet potato, peeled and cut into 1/2" pieces
- 3 cups beef broth
- 1/2 cup flour
- 1/4 tsp. ground thyme
- Freshly ground black pepper
- 3/4 cup frozen peas, thawed and drained
- 8"-square piece puff pastry dough, thawed in the refrigerator

1. Put beef and trimmings from carrots and celery into a medium pot. Cover with water, add salt to taste, and bring to a boil over medium heat. Reduce heat to low and simmer until tender, about 1 1/2 hours. Drain meat, discard trimmings and liquid, and transfer meat to a bowl.
2. Bring a large pot of salted water to a boil over high heat. Put carrots into a colander, submerge in water, and cook until just tender, 4-5 minutes. Drain carrots and add to bowl of meat. Working in individual batches, repeat process with celery and potatoes (celery takes 6-7 minutes; potatoes 5-6 minutes).
3. Preheat oven to 425°. Put beef broth into a medium saucepan. Whisk in flour and thyme until no lumps remain and bring to a boil over medium heat. Reduce heat to low and simmer, stirring often, until gravy is thick, 15-20 minutes. Season to taste with salt and pepper.
4. Add gravy and peas to bowl of beef and vegetables and stir to combine. Divide mixture between 4 small (5"-wide) ovenproof bowls.
5. On a lightly floured surface, roll pastry out to a 12" square. Cut out four 6" circles from the dough and lay one over each of the bowls. Tuck in edges of pastry. Place bowls on a sheet tray and bake until pastry is golden brown, about 15 minutes.



93

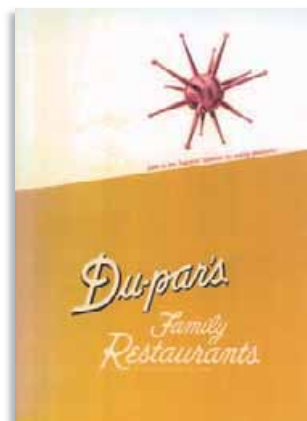
When Biff Naylor, whose family ran LA's legendary Biff's and

Tiny Naylor's restaurants (Tiny himself, Biff's father, invented the patty melt), bought the three **DU-PAR'S** coffee shops last year, he turned them into what may be the best

ABOVE-PAR COFFEE SHOP

damned coffee shops ever. Du-Par's was already a Los Angeles institution. Named for the two families—the Dunns and the Parsons—who opened the first Du-Par's, in 1938, the restaurants were famous for old-fashioned features like friendly waitresses, hand-made pies, and fluffy pancakes. Today they're better than ever. Orange juice is squeezed fresh, hash browns are peeled and cut by hand, and hamburger is ground on the

premises—"things that Du-Par's used to do but had gotten away from",



as Naylor says. "We're evolving, but we're going back to what a coffee shop used to be." —Carolynn Carreño ★

LEAVES WE LIKE

94

With their clean taste and fruity aroma, **KAFFIR LIME LEAVES**—the glossy

leaves of *Citrus hystrix*, a tree native to Southeast Asia—lend character to every dish they're in, from Thai curries to Indonesian vegetable salads. They also make a fragrant garnish for pastas and soups: remove the stem from each leaf with a sharp knife, stack the leaves, roll them into a tight cylinder, and julienne them. Presto—instant tropical sunshine.

—James Oseland P





Parisian Cheese Shop in Miniature

95

WE LIKE the **FROMAGERIE PASCAL TROTTE** in Paris because it's small. Perfect chèvres, monumental tommes, ripe, fragrant bries...not a lot; all *à point*. ★

YES, WE DO NEED ANOTHER FLAVORED VODKA

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RECIPE

Chocolate Pithiviers

MAKES 4

This recipe is from *Roast Chicken and Other Stories* by Simon Hopkinson with Lindsey Bareham (Ebury Press, 1999). Chill the filling well so that it works easily, and note that the recipe yields more filling than you'll need.

FOR THE PASTRY:

2 cups [all-purpose] flour
Pinch salt
8 oz. cold unsalted butter, cut into small pieces
Juice of 1/2 lemon

FOR THE CRÈME PÂTISSIÈRE:

1 cup milk
1 vanilla bean, split lengthwise
3 egg yolks
1/3 cup [superfine] sugar
1/4 cup flour

FOR THE CHOCOLATE MIXTURE:

8 tbsp. unsalted butter, softened
1/2 cup [superfine] sugar
2 small eggs
1 cup ground almonds
1/2 cup [unsweetened] cocoa powder
1/2 tbsp. dark rum
1 cup chopped plain chocolate

1 egg, beaten
[Confectioners'] sugar

1. For the pastry: Sift flour and salt together into a bowl and add butter. Loosely mix, but don't blend the two together in the normal way of pastry making. Mix lemon juice with 1/2 cup ice water and pour into butter-flour mixture. With a metal spoon, gently mix together until you have formed a cohesive mass. Turn onto a cool surface and shape into a thick rectangle. Flour work surface and gently roll pastry into a rectangle measuring 4" x 7". Fold one-third of rectangle over toward the center and fold remaining third over that. Lightly press together, [cover with plastic wrap] and [let pastry rest] in the fridge for 10 minutes.

2. Return the pastry to the same position on work surface and turn it through 90 degrees. Roll it out to the same dimensions as before, and fold and [let] rest again in the same way. Repeat this turning, rolling, folding, and resting process three more times. Place pastry in a [resealable plastic] bag and leave in fridge for several hours or overnight.

3. For the crème pâtissière: Put milk in a saucepan with vanilla bean and heat gently to boiling point. Whisk together egg yolks, sugar, and flour. Pour hot milk into egg mixture and whisk together. Return mixture to saucepan and cook gently until it thickens. Pour through a sieve, discard vanilla bean, and chill.

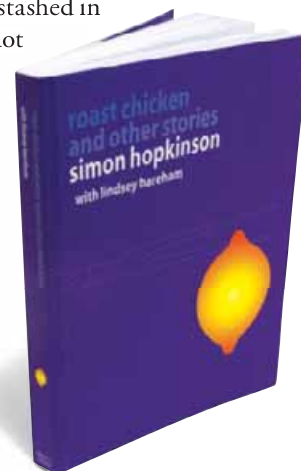
4. For the chocolate mixture: Cream butter and sugar together until light and fluffy. Add eggs and beat again. Add almonds and cocoa. Beat again. Add rum together with the crème pâtissière and finally fold in the chocolate. Chill.

5. Preheat the oven to 400°. Roll out pastry to about 1/8" thick. Cut it into four 4" and four 6" squares. Place smaller squares on a floured board. Using a large [1/2-cup] ice cream scoop, place a scoop of the chocolate mixture in the center of each of the small squares of pastry. Brush pastry edges with half the beaten egg, place the larger squares of pastry on top, and press down and around firmly, making sure there are no air bubbles. Use a 4" round pastry cutter to cut the filled pastry squares into neat rounds. Discard trimmings. Press and seal together the edges with a fork to form a decorative pattern. Brush pithiviers with remaining beaten egg and dust lightly with [confectioners'] sugar. Place on a greased baking sheet and cook in the oven for 15-20 minutes or until pastry is well risen, shiny, and golden brown. Remove from the oven, dust lightly with more [confectioners'] sugar, and serve hot with thick cream.



Most Comforting Cookbook Comeback

97 WHEN ENGLISH writer-chef Simon Hopkinson's **ROAST CHICKEN AND OTHER STORIES** came out in 1994, it was widely praised (in this magazine, among other places) and then stashed in the bookcase. But it was obviously not forgotten: last summer, when *Wait-rose Food Illustrated* asked a group of prominent British food folk to name "the most useful cookery books ever", *Roast Chicken* topped the list. Reprint! New publicity campaign! It even outsold the latest *Harry Potter* for a bit in the UK. Hopkinson became a hot "new" chef. A whole new audience discovered his smart prose and lucid recipes. Now, *that's* a story. ★





98 SPATULAS THAT CAN STAND THE HEAT

We love improvements to old favorites. Case in point: flexible, heat-resistant **SILICONE SPATULAS** that let you stir simmering food and get into every cranny of the pot, then scrape the pot clean. —Judy Joo Allen ★

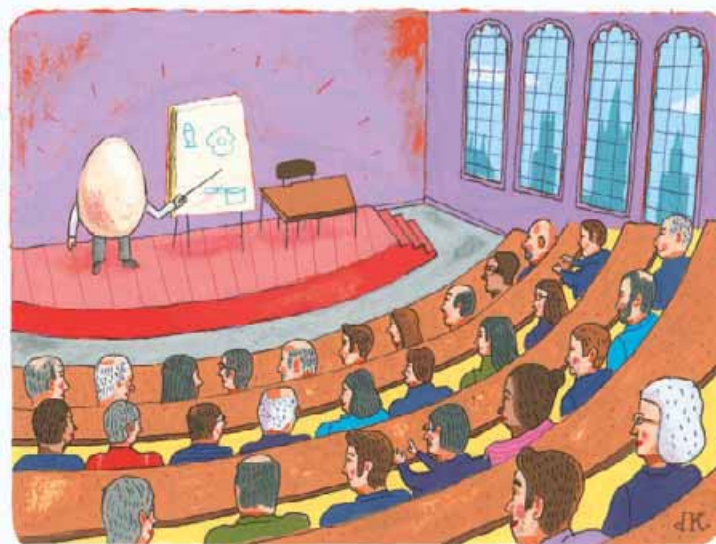
OUR KIND OF SCHOOL DAYS

99

Officially, the **OXFORD SYMPOSIUM ON FOOD & COOKERY**, first held

in that fabled English university town in 1981 and an annual event since 1983, is an “educational charity... [whose]...prime objective is to foster and encourage exploration of food history as a serious topic of research”. Unofficially, it’s a surprisingly spirited week-end-long get-together of 150 or so of the world’s most intelligent and eccentric English-speaking food-loving scholars and culinary professionals, fueled by meaty conversation, academic politics, and, in some quarters at least, rather a lot of wine.

The Oxford Companion to Food, under the sponsorship of the distinguished philosopher and historian Theodore Zeldin. The seminars were successful enough to suggest that an annual convocation of some kind might be a good idea. Davidson took a leading role, with such culinary luminaries as Elizabeth David, Claudia Roden, Richard Olney, Paul Levy, Jill Norman, and Anne Willan on board. The first symposium dealt with “national and regional styles of cookery”. Topics since then have included “taste”, “fasting and feasting”, “food and memory”, “fat”, and “wild food”. Last year’s theme was “authenticity” (SAVEUR editor-in-chief Colman Andrews gave the keynote address). This year: “eggs”. Besides plenary sessions and the presentation of scores of papers in a classroom



The symposium grew out of a series of seminars conducted in the late 1970s by the late Alan Davidson, former British diplomat, founder of the scholarly food journal *Petits Propos Culinaires*, and author of

setting, there are communal meals (Moroccan and Malaysian themed last year) and numerous opportunities for engaging in what most of the participants would probably never dream of calling “networking”. ★

100

THE CITIZENS of **NEW ORLEANS** are renowned for their constant celebration of (some say obsession with) their city's food culture. In normal times, every conversation eventually finds its way to the plate. Business meetings often gravitate toward, say, meditations on the overstuffed po'boys at Dot Domilise's or the finer points of oysters en brochette at Galatoire's. Ordinary chitchat can segue into impassioned discourse on the correct way to make Creole gumbo (Is it thickened with roux, filé, or both? What kind of sausage works best?) or the transcendent nature of candy-sweet Louisiana satsuma mandarins.

Hurricane Katrina changed the nature of those conversations, instantly and catastrophically, when it struck New Orleans late last summer. Floodwaters pouring from breached levees devastated the fabled city where jazz was born and Creole cuisine had developed over centuries. Hundreds of thousands of inhabitants fled the storm, leaving their homes and their livelihoods behind, some likely never to return.

After weeks under a mandatory evacuation order, some residents returned to the nearly deserted city, too overwhelmed by emotion and destruction to talk much about oysters or gumbo. Instead, they discussed unprecedented issues of survival and rebirth: What parts of the city would return? Would redevelopment turn a vibrant, largely African-American city into a sanitized, tourist-friendly

caricature of itself? Would the culinary and musical cultures that had risen organically from the city's diverse communities ever be able to reestablish themselves? The ongoing diaspora that followed Katrina may mean permanent relocation for a significant number of the city's

poorer citizens, who lack the resources or employment opportunities to return and resume their former lives. Many of the workaday institutions that gave the city's food scene its well-rounded personality—informal restaurants, independent groceries, corner bars—scraped by on

the lowest of profit margins. Even if they reopen, they might not survive without the neighborhood foot traffic to sustain them.

Now, months after the tragedy, food talk in the struggling city is picking up again, though framed by alternating feelings of relief and loss, with universal undertones of uncertainty. As New Orleans's restaurants and the fisheries along the Gulf Coast gradually recover, bits of good news spread from table to table wherever locals break their daily bread. At restaurants or bars or in our own houses, we revel in word that Gulf oyster beds are back in business and that the talented shuckers at Casamento's are hard at work again behind the tile-topped raw bar. We hear that Willie Mae Seaton, with ironclad octogenarian resolve, intends to serve her transcendent fried chicken once again in the inundated Faubourg Tremé. We track top chefs who have returned to their kitchens—Susan Spicer at Bayona, Donald Link at Herbsaint—and memorize the dates when culinary landmarks such as Commander's Palace and Mandina's plan to open again. We applaud the fact that Leidenheimer bakery, after an interminable hiatus, fired up its ovens a couple of months back and is providing the city's sandwich makers with the crisp, ethereally light loaves that are a New Orleans hallmark. And we are grateful that Dot Domilise has reopened her restaurant's doors and is overstuffing those loaves with crunchy fried shrimp, helping to feed the city's soul once again. —*Pableaux Johnson* ★



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IN THE SAVEUR KITCHEN

Techniques and Discoveries from Our Editors and Recipe Testers

Loving the Lotus

WITH ITS LACE-DOILY beauty and appealingly crisp texture, the lotus root (actually the rhizome, or thickened stem, of *Nelumbo nucifera*, the aquatic lotus flower) is one of our favorite Asian vegetables. We like it in Japanese chawanmushi (egg custard) and Chinese stir-fries, and we love it fried as chips (left)—which chef Floyd Cardoz, of Tabla restaurant in Manhattan, used to serve with his guacamole-like Goan avocado salad (see recipe, page 48). Unable to find a consistent supply of high-quality lotus root, Cardoz now usually makes his chips with naan (Indian flatbread)—but he let us in on his lotus-chip-making technique, below. —Margo True

METHOD

Lotus Root Chips

Serve these chips with Goan avocado salad (see recipe, page 48), or just eat them by themselves, sprinkled with additional salt, if you like. Choose unbruised lotus roots with light tan skin, advises chef Floyd Cardoz. Pour canola oil into a heavy medium pot to a depth of 2" and heat over medium heat until temperature registers 300° on a candy thermometer. Trim and peel one fresh 6"-long length of lotus root (see page 94). With a sharp knife or mandoline, slice lotus root crosswise into 1/8"-thick rounds (you should have about 40 rounds). Carefully put the rounds into the hot oil all at once and stir to separate. Fry, stirring occasionally, until chips are golden brown, about 20 minutes. Drain chips in a single layer on paper towels, season with salt while still hot, and set aside to let cool. Makes about 40.



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SAVEUR

NO. 90

KITCHEN

Mold Experiments

THE FIRST thing we learned when we started researching flan—for the caramel custard recipe from *The Cuisines of Spain* by Teresa Barrenechea (see page 26)—was that flan molds existed in almost bewildering variety. Among the kinds we considered were (right, clockwise from top left) a two-piece nine-inch aluminum mold complete with its own water bath, straight-sided terra-cotta molds in different sizes, sloped aluminum molds, and multipurpose ramekins. As we experimented, we learned that as long as you follow a few key rules, it really doesn't matter what you use: fill the mold about two thirds of the way up the sides; put the mold into a water bath, and don't let the water go above a gentle simmer; and, finally, watch your flan closely while it bakes, as cooking time will vary slightly depending on the size and material of the mold. A flan is done when a knife inserted in the center comes out clean. —Liz Pearson



DUCK, DUCK, EGG

With its generous size, deep orange yolk, and rich flavor, the duck egg (far left; see pages 67 and 94) is a worthy alternative to the chicken egg (near left). Its shell is also thicker, which means it has a longer shelf life than a chicken egg (but is also harder to crack). Duck eggs are wonderful fried, poached, or hard-cooked, and some people prefer them for baking; because they have more protein in the albumen (egg white), they give extra loft to cakes and firmness to custards. —L.P.

ANDRÉ BARANOWSKI (2)



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THE PANTRY

A Guide to Resources

*In producing the stories for this issue,
we discovered food products and
kitchenware too good to keep to ourselves.
Many of our sources have catalogues;
shipping costs are usually additional.
Please feel free to raid our pantry!*

BY LIZ PEARSON

Fare

Stop by the Pain D'Avignon **bakery** (192 Airport Road, Hyannis, Massachusetts; 508/778-8588) to sample its goods. Kitchen/Market (888/468-4433; www.kitchenmarket.com) sells **ancho chiles** (\$3.60 for a 2-ounce package) for making the Detering Ranch pecans. For the Simonsig **wine** in One Good Bottle, contact Quintessential Wines (707/967-6700; www.quintessentialwines.com). Contact La Tienda (888/472-1022; www.latienda.com) for manzanilla **olives** (\$4.95 for a 5-ounce jar) and **anchovy** filets (\$10.95 for a 3.5-ounce jar) and the Spanish Table (505/986-0243; www.spanishtable.com) for **quindilla chiles** (\$5.99 for a 6.4-ounce jar; ask for Matiz Piparras) for making Basque skewers. To make flan, see Kitchen (page 96) for **flan molds**. La Tienda (888/472-1022; www.latienda.com) also sells Catalan pork **sausage** (\$7.95 per pound; ask for butifarra) for making the Catalan pork sausage with white beans.

Kitchenwise

Zarela Martínez's **kitchen** in New York City contains the following items: Garland stove (for store locations, contact Garland at 800/424-2411; www.garland-group.com), Frigidaire dishwasher (for store locations: 800/374-4432; www.frigidaire.com), Sharp microwave (for store locations or to order online: 800/237-4277; www.sharp.smartermall.com), Black and Decker toaster oven (800/743-8625; www.blackanddeckerappliances.com),

Kenmore refrigerator (800/349-4358; www.sears.com), Zarela Casapots (available at select Wal-Mart locations; 800/925-6278; www.walmart.com), and convent dining table from Bloomingdale's (800/472-0788; www.bloomingdales.com). Visit www.zarela.com for details about Martínez's Manhattan restaurant, Zarela (953 Second Avenue; 212/644-6740), her books, and the Zarela Casa line.

Cellar

To find the bierzo **wines** in our Tasting Notes, contact the Rare Wine Co. (800/999-4342) for Descendientes de J. Palacios; Classical Wines Ltd. (800/257-7225) for Dominio de Tares, the Country Vintner (804/784-2886) for Garcia, Grapes of Spain (571/642-0343) for Luna Beberide and Paixar, Antalva Imports (310/695-6260) for Pago de Valdoneje, DeMaison Selections Inc. (919/933-4245) for Pucho, and European Cellars (704/358-1565) for Tilenus.

The Saveur 100

1. Taste the inventive, organic menu supplied by the bounty of the fertile Camargue farmland at **LA CHASSAGNETTE** (route du Sambuc, Arles; 33/4 90 97 26 96). **2.** Don't miss a meal at **TRISHNA** if you are in the Indian metropolis of Mumbai (formerly Bombay). You'll find it at Birla Mansion, Sai Baba Marg (next to Commerce House), Kala Ghoda, Fort; 91/22/2270 3213). To make the South Indian squid fry, call Kalustyan's (800/352-3451; www.kalustyans.com) for tamarind pulp (\$2.99 for a 7-ounce package), fresh curry leaves (\$2.99 for a 5-ounce package), black mustard seeds (\$3.99 for a 4-ounce package), garam masala (\$3.99 for a 4-ounce package), Kashmiri red chile powder (\$5.99 for a 3.5-ounce package), and ginger garlic paste (\$4.99 for a 9-ounce jar). **3.** Order New Zealand's unusual **POHUTUKAWA HONEY** online at www.fromnz.com. **4.** There are many brands of **ANCHOVY-STUFFED OLIVES**, but one of our favorites is Peregrino (\$3.95 for a 5.3-ounce can), available through La Tienda (888/472-1022; www.latienda.com). **5.** Find just the cookbook you're looking for at New York's **BONNIE**

SLOTNICK COOKBOOKS (163 West Tenth Street; 212-989-8962; www.bonnieslotnickbooks.com). **7.** For an unforgettable if vicarious burger-eating experience, go online at www.hamburgeramerica.com to order the DVD of George Motz's documentary **HAMBURGER AMERICA** (\$18 including shipping). **8.** For information on ordering the **COFFEE CUP COIN PURSE**, call Lucky Beggar (212/226-7517). **9.** To find the most creative Chinese cuisine in Singapore, head to **CHEF CHAN'S** (331 North Bridge Road and 01-02 01-05/08, Odeon Towers; 65/62503363). Contact Kam Man Food (212/571-0330; www.kammanfood.com) for Chinese dark soy sauce (\$1.55 for a 16.9-ounce bottle), 1-inch dried scallops (about \$3.00 an ounce; you'll need one ounce), and small dried shrimp (about \$1.00 an ounce; you'll need one ounce) to make the stir-fried beef with black pepper sauce. **10.** Try Floyd Cardoz's **GOAN AVOCADO SALAD** at the Bread Bar at Tabla in New York City (11 Madison Avenue; 212/889-0667; www.tablany.com) and sample the restaurant's extraordinary tamarind margarita while you're at it. Contact Indian Bread Co. (212/228-1909; www.indianbreadco.com) for 9-inch naan breads (\$2.00 per bread). **11.** Twelve seasonally varying flavors of Star Hill Dairy's **WATER BUFFALO MILK YOGURT** can be found in select stores across the country (\$1.79 per 6-ounce cup). For locations, call 802/457-4540 or visit www.starhilldairy.com. **13.** To look over the rooftops of Rome with an evening cocktail in hand, go to **BRAMANTE ROOF TERRACE** in the Hotel Raphaël (2 via Largo Febo; 39/06 6828 3727). **14.** If you have a gas grill in need of parts, contact **CLA GRILLS AND SERVICE** (501/821-4050; www.clagrills.com) or e-mail Lark Hunter at lark@clagrills.com. **15.** Savor meat aged and cooked by **ADAM PERRY LANG** at Robert's Steakhouse in the Penthouse Executive Club—no prudes allowed (603 West 45th Street, New York City; 212/245-0002; www.penthouseexecutiveclub.com)—or at Daisy May's BBQ USA (623 11th Avenue, New York City; 212/977-1500; www.daisymaysbbq.com) or one of the five mobile Daisy May food carts around Manhattan (call the preceding number or check the website for locations). **16.** Start your day off right at **EL CARDENAL** in Mexico City (23 calle de Palma, between Madero and 5 de Mayo; 52/55 5521 8815). There is also a newer location in the Sheraton Centro Histórico Hotel (70 avenida Juárez; 52/55 5518 6632). To make the eggs with tomatoes, black beans, and poblanos, call the Spanish Table (505/986-0243; www.spanishtable.com) for a 9-inch cazuela (\$10.49)

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PANTRY

and 7-inch cazuelas (\$7.99 each). **17.** Indulge in **CHOCOLATE SPARKLE COOKIES** at one of the four Senses Bakeries in Canada: 801 West Georgia Street, Vancouver (604/633-0138); 2 Queen Street East, Toronto (416/364-7303); 2901 Bayview Avenue, Toronto (416/227-9149); and 318 Wellington Street West, Toronto (416/935-0400); or visit www.senses.ca. **18.** Find a **JIM 'N NICK'S BAR-B-Q** near you by visiting www.jimnicks.com. **19.** You'll find one of the **IKEA SWEDISH FOOD MARKETS** in every U.S. IKEA store (800/434-4532; www.ikea.com). **20.** To order **COMPASS BOX CRAFTED WHISKIES** (750-ml bottles range from \$31.99 to \$64.99, depending on the blend), contact Astor Wines & Spirits (212/674-7500; www.astorwines.com). **22.** Order **DEBAUVE & GALLAIS** 99 percent cacao chocolates (\$52 for 36 squares, about 7 ounces) at www.debauveandgallais.com. **23.** Tokyo's **SUSHI SASAKI** is located at 1-1-1 Plaza Kachidoki, first floor, Kachidoki, Chuo-Ku (81/3 3531 4741). **24.** Purchase a British **PUDDING BASIN** (\$4.95 to \$16.95 for sizes ranging from one cup to 11 cups) from Sur La Table (800/243-0852; www.surlatable.com). **25.** A sheet **COSTCO BIRTHDAY CAKE** (\$14.99) will serve 48 people. (Costco membership is required for purchase.) To find a Costco near you, visit www.costco.com. **26.** Find **OSSERA SERRAT GROS** cheese (\$29.99 per pound) at Murray's Cheese (888/692-4339) from May to October. **28.** Chef **MUSA DAĞDEVIREN** serves individual "veiled" pilafs at his Çiya group of restaurants (Caferaga Mah. Güneslibace Sk. 43, 44, and 48/B, Kadikoy, Istanbul; 90/216/330-3190; www.ciya.com.tr). To make the pilaf at home, call Kalustyan's (800/352-3451; www.kalustyans.com) for baldo rice (\$2.99 for a 1-pound bag). **29.** To order the Food Lover and Wine Lover **MAGNETIC POETRY KITS** (\$9.95 per kit), call 800/370-7697 or visit www.magneticpoetry.com. **31.** For more information about beers from **ALLAGASH BREWING COMPANY** and on tours of the brewery, call 800/330-5385 or check the website at www.allagash.com. **32.** To order **MARTIN'S PRETZELS** (\$13.99–\$25.99 for 3-pound and 6-pound boxes and buckets), visit www.martinspretzels.com. **33.** Experience Parisian dining on a smaller scale at **LE TIMBRE** (3 rue Sainte Beuve, 6th arrondissement; 33/1 45 49 1040). **34.** On your next trip to Las Vegas, don't gamble on cuisine: visit **DANIEL BOULUD BRASSERIE** and **35. BARTOLOTTA RISTORANTE DI MARE** (both at the Wynn Las Vegas, 3131 Las Vegas Boulevard South; 888/352-

3463; www.wynnlasvegas.com); **36. BOUCHON LAS VEGAS** (the Venetian, 3355 Las Vegas Boulevard South; 702/414-6200; www.venetian.com); **37. JOËL ROBUCHON AT THE MAN-SION** (MGM Grand, 3799 Las Vegas Boulevard South; 702/891-7925; www.mgmgrand.com); **38. RM SEAFOOD** (Mandalay Place, 3930 Las Vegas Boulevard South; 877/632-1766; www.mandalaybay.com); **39. ALEX** (also at the Wynn Las Vegas, 3131 Las Vegas Boulevard South; 888/352-3463; www.wynnlasvegas.com); **40. BRADLEY OGDEN** (Caesars Palace, 3570 Las Vegas Boulevard; 877/346-4642; www.caesars.com); and **41. MIX** (the Hotel at Mandalay Bay, 3950 Las Vegas Boulevard South; 877/632-1766; www.mandalaybay.com). **43.** SeaChange Seafoods (888/747-5641; www.seachangeseafoods.com) sells **WILD SMOKED SALMON JERKY** (\$9 for a 40-gram package) by mail order; contact them for retail locations, too. **44.** To find local retailers of Domaine Laroché **CHABLIS IN SCREW-CAP BOTTLES**, call Rémy Cointreau USA (212/399-4200). **45.** Austin-made **KAKÁWA COCOA BEANS** (\$24 for a 12-ounce bag) can be ordered from the Cocoa Puro website (www.cocoapuro.com). **46.** Contact Boxwood Design Studio (215/297-0653; www.boxwooddesignstudio.com) to order a **LINEN APRON** (\$51.00; add \$5.00 extra for embroidery). **47.** Discover great tapas with an Irish accent at **BOQUERIA** (6 Bridge Street, Cork, Ireland; 353/21/455-9049; www.boqueria.com). **48.** To find a good **DRY AUSTRIAN GOLDEN MUSCAT**, contact Michael Skurnik Wines (516/677-9300) for the Nigl, Bründlmayer, and Heidi Schrock; Winemonger (866/966-6437) for the Tschermonegg; Domaine Select Wine Estates (212/279-0799) for the Lackner-Tinnacher; Vin Divino (773/334-6700) for the Gross Nussberg; and Wein-Bauer Inc. (847/678-0685) for the Wohlmuth. **49.** Try **HOEDEOPBAP** at New York Kom Tang Soot Bul Kal Bi (32 West 32nd Street, New York City; 212/947-8482), or make your own at home by contacting iKorea Plaza (510/986-1410; www.ikoreaplaza.com) for hot red pepper paste (\$3.29 for a 500-gram tub), masago (\$3.29 for a 3-ounce tub), bonito flakes (\$1.99 for a .52-ounce package), nori sheets (\$1.49 for a .75-ounce package), and fresh sesame leaves (\$1.29 for a large bunch). **50.** You'll find a **FRESCOBALDI WINE BAR** in two locations at Rome's Fiumicino airport: one is in the domestic terminal near gate A8 (39/06 6595 8667); the other is in the international terminal near gate C1 (39/06 6595 4250). There is also a

Frescobaldi Wine Bar and Restaurant in Florence (via dei Magazzini, 2-4/R; 39/055 284 724; www.frescobaldiwinebar.it). **51.** Bring your meal to a sweet close with **CALIFORNIA DESSERT WINES**. Contact Dolce Winery (707/944-8868) for the Dolce, Beringer Vineyards (866/708-9463) for the Nightingale, Freemark Abbey Winery (800/963-9698) for the Edelwein Gold; Quady Winery (800/733-8068) for the Essensia, Iron Horse Vineyards (707/887-1507) for the T Bar T Vineyard Late Harvest Viognier; Girard Winery for the Late Harvest Zinfandel (707/968-9297), and Bonny Doon Vineyard (831/425-3625) for the Muscat Vin de Glacière. **54.** To try your hand at cooking a **DUCK EGG**, purchase fresh ones from D'Artagnan (800/327-8246; www.dartagnan.com; \$0.68 per egg) or www.DuckEggs.com (909/590-5660; \$49 for an 18-egg carton). **57.** To browse through **PALAIS COBURG'S WINE LIST**, go to the Palais Coburg hotel (4 Coburgbastei, Vienna; 43/1 518 18 800). **58.** Order a set of three "mini purses" each containing three **CAMARGUE CARAMELS** (\$15.00) from Boule pâtisserie (310/289-9977; www.boulela.com). **59. CHEESE POPOVERS** come with the meal at BLT Steak (106 East 57th Street, New York City; 212/752-7470; www.bltsteak.com). **60.** To order **HUNN'S PRIVATE STOCK HOT BREAD & BUTTER CHIPS** (\$20 for a 4-pack of 24-ounce jars), contact Focus Foods (888/203-8565; www.focus-foods.com). **61. TILLEN FARMS PICKLED CRISPY SNAPPERS** (\$5.99 for a 12-ounce jar) can be ordered from World Pantry (866-972-6879; www.worldpantry.com). **62. TALK O' TEXAS CRISP OKRA PICKLES** (\$6.95 for two 16-ounce jars) are available directly from Talk O' Texas (800/749-6572; www.talkotexas.com). **63. RICK'S PICKS GT 1000S** (\$10.99 for a 15-ounce jar) may be ordered from the company's website (www.rickspicksnyc.com), or call 212/358-0428. **64.** In northern California, visit **JULIO RAMÍREZ's** Turtle Bay Taquería (1301 Fremont Boulevard, Seaside; 831/899-1010, and 431 Tyler Street at Bonifacio, Monterey; 831/333-1500) and Fishwife (1966 1/2 Sunset Drive at Asilomar Boulevard, Pacific Grove; 831/375-7107, and 789 Trinity Avenue, Seaside; 831/394-2027). **65.** The **AGA COMPANION** retails for \$4,350 (standard colors) and \$4,700 (signature colors). Call 866/4242-4872 or go to www.aga-ranges.com for details. **66.** The best place to find a top-notch **HERMOSILLO HOT DOG** is in the Sonora capital's plaza of the University of Sonora (boulevard Luís Encinas y Rosales, Colonia Centro, Hermosillo, Mexico), where *hotdogueros* compete with one another

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practically 24 hours a day, 365 days a year, and offer the full range of condiments. **68.** You can try the **PHILLY CHEESESTEAK SPRING ROLL** (\$17) at the Swan Lounge in the Four Seasons Hotel Philadelphia (1 Logan Square; 215/963-1500). **69.** The 15" x 20" **GRIPPER SMARTMAT** (\$9.99) comes in an array of colors. Call Architec (800/659-9786) for a list of retail locations. **70.** Don't resist the urge to stop by **JACQUES TORRES CHOCOLATE HAVEN** (350 Hudson Street, New York City; 212/414-2462; www.mrchocolate.com). **71.** Pieces from Lobmeyr's Hoffman Series "B" (the decanter is \$1,300), as well as other selections from **LOBMEYR**, may be purchased at Moss in New York City (866/888-6677) or by visiting Lobmeyr itself, at the flagship store in Vienna (Kärntnerstrasse 26; 43/1/512 05 08; www.lobmeyr.at; the store includes a museum of its own rare pieces) or its branch in Salzburg (Schwarzstrasse 20; 43/662/873 181). **72.** Check out the **WEST ALABAMA ICEHOUSE** for a cold beer next time you're in Houston (1919 West Alabama Street; 713/528-6874). **73.** To check your **BAR CODE BEEF LABEL** in Argentina, visit La Cabaña (1967 Rodríguez Peña, Buenos Aires; 54/11481 40001). **74.** When in Budapest, be sure to try the **RICH MAN'S PURSES**—and other delicious Hungarian food, both traditional and innovative—at the elegant Gundel (Állatkerti út 2; 36/1/468 40 40). **75.** In Québec City, browse through the **MARCHÉ DU VIEUX-PORT QUÉBEC** (160 quai Saint André; 418/692-2517, ext. 294). **76.** For help locating our favorite **MINERVOIS LA LIVINIÈRE** wines in your area, contact Ideal Wine & Spirits (781/395-3300; www.idealwine.us) for Clos Centeilles, Hand Picked Selections (540/347-9400; www.winmerchant.net) for Domus Maximus Chateau Massamier la Mignarde, and United Estates Wine Imports (www.unitedstateswines.com) for Domaine Aimé Cuvée Feuille d'Automne. **78.** In Spain, taste modern Castilian food at **EL BOHÍO** (81 avenida de Castilla-La Mancha, Ill-escas, Toledo; 34/925 511 126). **79.** Abba **FISH PÂTÉ IN TUBES** (\$4.20 for a 5.3-ounce tube; smoked salmon and herring pâté available) can be ordered through Scandia Foods and Gifts (203/838-2087; www.scandiafood.com). **80.** Stop by **BALLINA**, in northern New South Wales, Australia, to eat your fill of prawns and to sample local varieties displayed at Northern Rivers Seafood (Pacific Highway, next door to the Pineapple, West Ballina; 61/2 6686 2187). **81.** The **DAVIDOFF ENTREACTO** cigar (about \$24.00 for a package of 4) is available from Da-

vidoff stores (800/213-2340; www.davidoff.com). **82.** **ACETORIA VINEGARS** are \$19.99–\$49.99 per 25-cl bottle and are available through www.chefshop.com (877/337-2491). The trockenbeereauslese is sold under the name Dessert Wine Vinegar. **83.** Try **JAPANESE FRESH-WATER CRABS** at Tsuki (1410 First Avenue, New York City; 212/517-6860), or to fry up your own buy them live (\$23.00 for a 0.5-pound package) at Wild Edibles (212/687-4255; www.wildedibles.com). **85.** Order a catalogue from **TYPHOON** by calling 800/785-6605. You can also check out the company's line of kitchenware at www.typhoonus.com. **86.** When in Phoenix, stop by **PIZZERIA BIANCO** (623 East Adams Street, Heritage Square Park; 602/258-8300) for a slice of the best pie in this hemisphere. **87.** For more information about the **ROYAL PROJECT FOUNDATION**, go to www.doikham.com; for more about Doi Kham products, visit www.doikham.thailand.com. **89.** Visit Detroit's wonderfully aromatic **RAFAL SPICE COMPANY** in the Eastern Market (2521 Russell Street; 313/259-6373; www.rafalspicecompany.com) next time you're up that way. **90.** Try Ruby Tuesday's **CRISPY BUFFALO WONTONS** at a restaurant location near you (find one at www.rubytuesday.com). **92.** A plate of **FRITADA** with all the fixings usually costs less than \$5.00 in its native Ecuador. Good places to try it are the three Fritadas Amazonas restaurants: at the intersection of Bolívar and Olmedo streets in the town of Atuntaqui, Imbabura region (593/6 290 7641); Pan-American Highway at km 01, just outside Atuntaqui (593/6 290 7678); or avenida Eloy Alfaro y Los Mortiños, Pichincha neighborhood, Quito (593/2 334 1352). To make fritada at home, contact Kitchen/Market (888/468-4433; www.kitchenmarket.com) for mote blanco (\$3.65 for a 1-pound bag) and maíz cancha (\$1.95 for a 1-pound bag). **93.** You can visit **DU-PAR'S** at locations in Thousand Oaks (75 West Thousand Oaks Boulevard, in the Thousand Oaks Inn; 805/373-8785) or Studio City (12036 Ventura Boulevard, east of Laurel Canyon; 818/766-4437). A third location, the original Du-Par's (6333 Third Street at Fairfax), is under renovation and expected to reopen this year. **94.** Kalustyan's (800/352-3451; www.kalustyans.com) sells fresh **KAFFIR LIME LEAVES** (\$3.99 for a 15-gram package). **95.** For a perfect selection of cheese, visit **FROMAGERIE PASCAL TROTTÉ** (97 rue St.-Antoine, Paris; 33/1 48 87 17 10). **96.** For details about **MODERN SPIRITS** vodkas (all flavors are \$23 per 375-ml bottle and \$38 per 750-ml bottle, except for the black

truffle vodka, which is \$30 for a 375-ml bottle and \$50 for a 750-ml bottle), go online at www.modernspiritsvodka.com or call 626/771-9469. **97.** **ROAST CHICKEN AND OTHER STORIES** will be published in the U.S. by Hyperion Books in the spring of 2007; meanwhile, the UK edition is available online or through Kitchen Arts & Letters (1435 Lexington Avenue, New York City; 212/876-3585). A new edition of the sequel to the book, *Roast Chicken and Other Stories: Second Helpings*, will be published in the UK this year by Ebury Press. **98.** Williams-Sonoma (800/541-2233; www.williams-sonoma.com) sells **SILICONE SPATULAS** (\$6–\$9; colors and sizes vary). **99.** For details of this year's egg-themed **OXFORD SYMPOSIUM ON FOOD & COOKERY**, visit www.oxfordsymposium.org.uk. **100.** To help **NEW ORLEANS** residents, contact New Orleans Musicians Hurricane Relief Fund (888/229-7911; www.nomhrf.org), Louisiana Disaster Recovery Foundation (877/435-7521; www.louisianahelp.org), and New Orleans Hospitality Workers Disaster Relief Fund, sponsored by Greater Houston Community Foundation (713/333-2200; www.ghcf.org/page25565.cfm).

Kitchen

Melissa's/World Variety Produce (800/588-0151; www.melissas.com) sells fresh **lotus root** (\$24.99 for a 3-pound package; you'll need about a pound) for making lotus root chips. See #54 for **duck eggs**. For **flan molds**, call Fante's Kitchen Wares Shop (800/443-2683; www.fantes.com) for The Perfect Flan Mold (\$19.99 for the 9-inch two-part mold), the Spanish Table (505/986-0243; www.spanishtable.com) for terra-cotta flan molds (\$2.99–\$4.99; various sizes available) and aluminum flan molds (\$1.75–\$2.50; various sizes available), and Sur La Table (800/243-0852; www.surlatable.com) for 6-ounce ramekins (\$22 for 4).

Corrections

The photo on the cover of our December 2005 issue should have been credited to Ben Fink, not André Baranowski. • In our November 2005 issue, we listed the website www.lapugliese.com as a source for purchasing La Chiantata Olive Oil. The site is currently in Italian only; an English version is in the works, so visit the website again in the future. • In our October 2005 issue, the recipe for the "Pot Herb" Soup from Le Cep yielded results that were too salty for some readers. Although we like it that way, feel free to reduce the salt amount to 1 tbsp., if you like.

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SPECIALS THIS ISSUE

ARE YOU PLANNING a trip this spring and looking for advice about where to stay or what to pack? A visit to THE MARKET section can connect you with the unique products, specialized services, and helpful information that you seek.



If you are interested in advertising within the pages of THE MARKET, please contact Malia Brennan 407/571-4871 or Erin McKee 407/571-4700.

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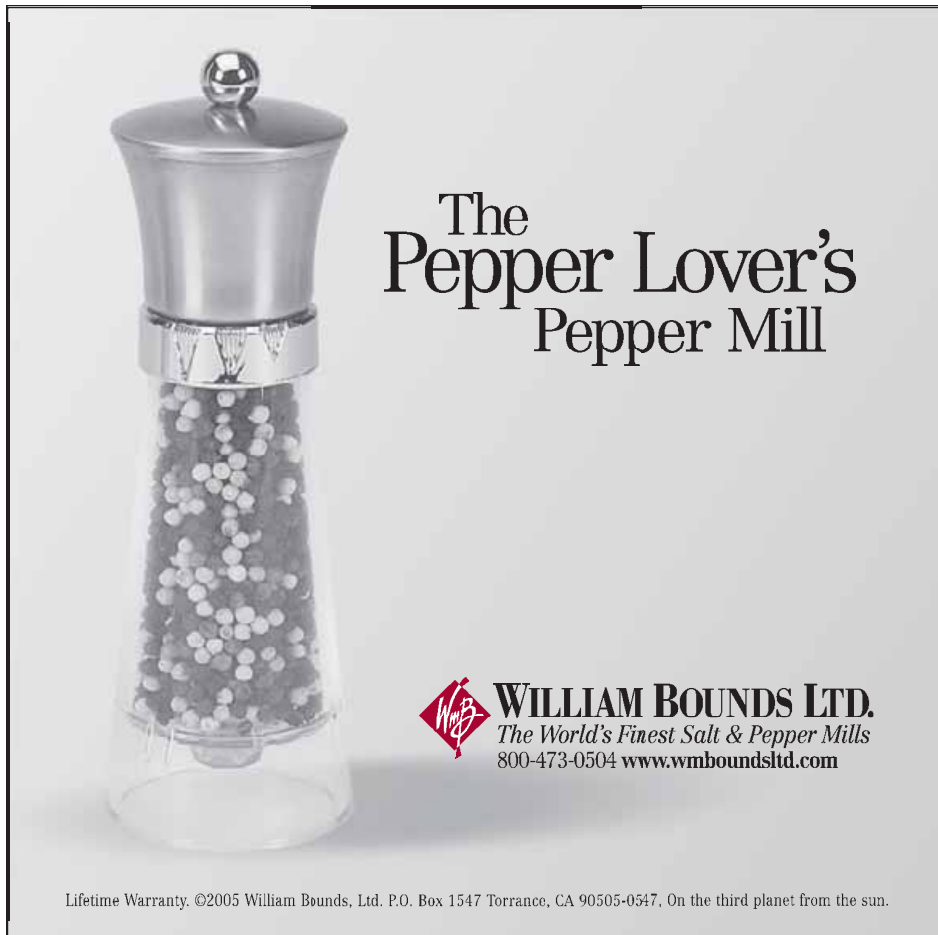
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